West Side Wine Club

June 2013

Monthly Rant

Drink Responsibly. Drive Responsibly.

The focus of our upcoming monthly meeting will be the sharing of members own techniques and practices in winemaking. I know there is a wealth of knowledge in the group and even though these sorts of ideas are discussed here and there, this is a more formatted opportunity to do so. Each presenter will have about 10-15 minutes, with a brief period of group input afterwards.

We have 8 topics:
1. Heating and cooling ideas: Dennis Grant
2. Measurements: Don Robinson
3. Testing equipment: Bill Brown and Ken Stinger
4. Inert gases: Phil Bard
5. Air locks and stoppers: Mike Smolak
6. Free SO2 measurements: Jon Gassaway
7. Sparkling wine techniques: John Kahrs, Ken Stinger
8. Treatments: Jim Ourada and Paul Rogers

Each presenter should bring whatever equipment they feel is necessary and keep their discussion to the point, as we want to have time for everyone to speak. Looking forward to it…Phil Bard

Removing Labels
Soak the bottle in warm water, add a drop of ammonia, and after 15–20 minutes, the label should slide off the bottle.

On Pouring
When pouring wine, offer about 3 ounces at a time. Refills should be the same. Generally, a total of about 10 to 12 ounces throughout a meal can be safely consumed. When wine bottles were created to hold 24 ounces, the thinking was that half a bottle per person with a meal was about the right amount. Larger pours are what waitstaff are trained to do so you'll order a second bottle, which may lead to impairment.

Scheduled Meetings

January 12, 2013
Annual Gala

January 16, 2013
Crush Talk / planning

February 20, 2013
Bordeaux Tasting

March 20, 2013
Aroma Kit / Faults & Flaws

April 17, 2013
2012 Barrel / carboy sample tasting

May 15, 2013
Speaker – James Osborne, OSU Wine Research Institute

June 19, 2013
"Best Practices of Amateur Winemakers"

July 13, 2013
Annual Picnic, Home of Dennis & Marlene Grant

August 21, 2013
Other Whites Tasting

September 18, 2013
Other Reds Tasting

October 16, 2013
Pinot Noir Tasting

November 13, 2013
No Meeting

December 4, 2013
Planning, Tours, Speakers, Events, Elections.

Information & Trivia

What are the most planted grapes in the world?

Grapes are, in fact, the most planted fruit crop in the world, but not as many as you'd think go into wine. In California, for example, only 47% of the grapes grown are wine grapes; the majority is for table grapes or raisins.

The three most planted white wine grapes are surprising: Airén (756,300 acres), Chardonnay (432,900 acres), and Ugni Blanc (338,400 acres).

Chardonnay, sure; there's so much Chardonnay out there that its detractors have formed groups dedicated to drinking ABC (Anything But Chardonnay). But what are Airén and Ugni Blanc? Airén is Spain's most planted grape, and given that country's vast vineyards, it grabs the #1 spot for acreage; however, it is not widely sold in the United States. Ugni Blanc is grown in Italy, Argentina, and France. The former two make it into generally simple white, crisp wines, but in France it is distilled together with a few other grapes to make Cognac. It is very prolific, and despite the smaller acreage, probably produces more wine than even Airén.

Red grapes are less surprising: Merlot leads the way at 647,800 acres, followed closely by Cabernet Sauvignon (633,800 acres), and Grenache (513,400 acres). If the last one surprises you, you can blame Spain again, as well as France and Italy. In the New World it was originally planted as a blending grape for Syrah, but more and more wineries are giving it its due on the label.

The next meeting is scheduled Wednesday, June 19 at 7:00 p.m. at Oak Knoll Winery.

• Agenda : WSWC members present their "Best Practices"; tips & techniques. Come & learn something new. Bring one of your wines to share.

• Snacks: This will be another potluck; bring a small snack to share.

1.) Please bring a couple wine glass for tasting wines.
2.) Waivers will be present at the meeting. If you have not previously signed a waiver for, please do so at the meeting. You may also pay your 2013 dues if you have not already done so.
3.) The meeting will begin at 7pm and end by 9pm. If you can get there a little early to help set up, please help to put away chairs and tables at the end.

WSWC Website: http://www.westsidewineclub.com/
Message Board: http://groups.yahoo.com/group/Westsidewineclub/

May Meeting Minutes

Members present = 23

• Phil Bard opened the meeting and introduced new member Vik Tymchenko who is a friend of Bob Hatt.
• Bill Brown said he would try to arrange for another tour for sometime in June.
• Jonathan Brown is busy putting together all of the grape purchase information. The information should be sent out to our member soon.
• Phil reminded everyone of our "Best Practices" meeting in June. Presenters need to be prepared.
• In his spare time Paul Rogers hybridizes Rhododendrons and has some plants to give away. If interested, e-mail Paul at paulgrogers@fastmail.fm .
• Dana Blizzard said she has 16 grafted Pinot Noir plant available. If interested e-mail Dana at danablizzard@comcast.net .
• Phil introduced our speaker for the evening, Dr. James Osborne, OSU Wine Research Institute, Associate Professor of Food Science & Enology. He said there was now about 60 people studying Enology &/or Viticulture at OSU. His subject this evening was the microbiology of the wine making process from start to finish. This included wild & commercial yeasts from cold soak through fermentation, malolactic bacteria and associated color loss, the affects of delaying malolactic after fermentation.
As expected, our members had many questions that were answered expertly by Mr. Osborne.
Mr. Osborne offered to answer your questions by e-mail as long as you don't require a quick reply. He can be reached at james.osborne@oregonstate.edu .

2013 Winemaking Competitions

Here is the latest information on the upcoming regional amateur winemaking competitions. Please contact me with any questions.

Good Luck!

Submitted by:
Don Robinson, Chair of Competitions
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971-219-1553

2013 WVAWS National Amateur Wine Competition

The Willamette Valley Amateur Winemaking Society (WVAWS), our sister winemaking club in Salem, sponsors this excellent national competition. 2012 was only their second year for this event, but it has quickly become one of the most respected and best-organized competitions in the state. It's very popular with our members. Their judging notes are usually quite informing.

Entry Deadline: Sunday, July 21, 2013
More Competition Details: See poster below or visit http://www.wvaws.org

2013 Washington County Fair Amateur Wine Competition

Washington County has sponsored for many years their amateur wine competition, and they have cash rewards! This had been a popular competition, particularly for those members living in Washington County, but this is open to all.

Former club member Miriam Schrempf was the primary coordinator for this competition in the recent past. Rick Kipper has been very helpful in gathering the following information for this year's competition—including entry forms.

If there is interest, perhaps Rick and I could coordinate a pick-up of your entries and delivery to the Washington County Fairgrounds in Hillsboro.

Entries Accepted Only on: Saturday, July 20, 2013
Competition Details: see the *2013 Competition Handbook* at http://www.BigFairFun.com and look for pages 22 through 25.

Below are some competition details from page 22 of the Handbook.

BEVERAGES – DIVISION BV ENTRY REQUIREMENTS

Superintendent, Julie Kemper

PLEASE NOTE CHANGES TO ENTRY DATES FOR 2013 PLEASE REVIEW CAREFULLY

Please download an Entry Form and have it filled out prior to arriving at the Fair Complex for expedited entry processing. Tip – bring mailing labels for entry tags to make entering easier.

1. **Please read all descriptions carefully so your entry will be correctly prepared.**
2. ENTRY DATES/TIMES - Entries accepted only on Saturday, July 20 from 10 a.m. to 6 p.m. Late entries will not be accepted.
3. Exhibitor's name must be securely fastened to the article exhibited with provided entry tag. Address labels work great on the entry forms and tags.
4. Judging is closed.
5. Empty bottles will not be saved.
6. The Superintendent of the Beverages Department and/or Judges, reserves the right to reclassify items not properly classified.
7. Cash Awards: First $3.00, Second $2.00, and Third $1.00.
8. Rosette Ribbons presented for Best of Show in the following categories: Red Grape Wine, White Grape Wine, Fruit/Berry Wine, Home Brewed Beer and Runner-up Home Brewed Beer.
9. All Open Class Rules and Home Economics Rules Apply.
10. At the option of the Superintendent, classes may be combined if the number of entries so dictates.

Don't forget to mark your calendar for our annual picnic

WSWC Summer Picnic

Saturday July 13, 2013
1 pm
Dennis and Marlene Grant's
33434 NE Haugen Rd, Newberg
503-538-0382

Bring your own wine glass and favorite wines to share.

If your last name starts with:

A - H please bring Salad
I – P please bring Dessert
Q – Z please bring Side Dish

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

Save the date!

Call for directions or Google map it!
Watch for signs on Haugen and on driveway

Thanks go out to Bill & Marilyn Brown for arranging a tour of the Dobbs winery production facility in Dundee, OR. At Dobbs there are two distinct production lines, one on the south side of the street is “Wines by Joe” which is their lower priced line employing less costly or less time consuming processes and either stainless steel or less time in neutral barrels. On the north side of the street is “Dobbs Family Estate” which uses more expensive process steps and longer aging in new or newer barrels. Dobbs is the 3rd largest producer in the state at this time. The tour was conducted by assistant winemaker Andy McVay.

How to Judge Grape Ripeness Before Harvest

Edward Hellman
Texas A&M University
Presented at the 2004 Southwest Regional Vine & Wine Conference
Albuquerque, NM February 27-28

Grape ripeness is an elusive concept for many people and sometimes an elusive achievement for vineyards. Much of the difficulty with discussions of grape ripeness is that there is often an implied standard, but in reality, ripeness is an entirely subjective judgment. So, there are really two issues to address: I) how do we define grape ripeness and 2) how do we measure ripeness parameters to assist our harvest decisions.

What is Grape Ripeness?

To paraphrase an old adage - ripeness is in the eye of the beholder. Numerous ripeness indices have been investigated and a few analytical laboratories are attempting to quantify grape ripeness through complex chemical analyses of flavor and aroma constituents, phenolics, color compounds, sugars, acids, and pH. But there will never be a single set of numbers that define ripeness for a particular grape variety under all circumstances and for all purposes. Ripeness is really defined by the individual, whether grape grower or winemaker, and it is primarily a function of the intended use for the grapes. Often, an individual's definition of ripeness is also influenced by what is "typical" for that variety in their growing region. Some benchmark of ripeness is achieved in one or more seasons and all subsequent crops are compared to that benchmark.

Grape varieties have fruit characteristics that are often distinctive. Combinations of aromas and flavors, tannins, sugars and acids create the unique "varietal character" of a wine grape. But even for the common maturity parameters of sugar, acid and pH - what constitutes your definition of ripeness in one variety may not be the same for another variety. The chemical composition of grape berries is determined by the genetic makeup of the variety and influenced by environmental conditions and growing practices. It is the seasonal influence on the expression of fruit characteristics that led to the practice of wineries printing the year of harvest on the wine bottle.

Grape berry development and ripening is a continuous process and there is no single stage of development or point in time that the fruit can be universally considered "ripe". Remember that the grapevine's objective in producing fruit is to provide an attractive vessel for dispersal of its seeds, not to produce wine for our pleasure. So to get the desired fruit ripeness the vineyard must be managed appropriately to enable the vines to achieve the targeted ripeness. Then, fruit maturity must be closely monitoring to determine the appropriate time to harvest.

Winemakers commonly have a target for grape ripeness that they would like to have the fruit achieve for the wine they will produce. That target can vary, even within the same grape variety, depending on the type or style of wine that will be made. For example, Pinot noir intended for sparkling wine production will have a very different ripeness target compared to that for a Pinot noir still wine. Lower sugar, higher acidity and more neutral Flavors are desired for sparkling wine compared to still wine, so "ripeness" and harvest for sparkling wine occurs earlier.

Wine stylistic differences will also necessitate varying ripeness targets. One recent trend with some varieties in California is to extend the "hang-time" (i.e., delay harvest) of fruit with the expectation of increased or better flavor development. Often the resulting wines will be described with terms such as "ripe fruit" or 'jammy", and some people may even consider these flavors to be "overripe". An example of the progression of aroma and flavor characteristics for red grapes is shown in Figure 1. But ripening processes continue while fruit is on the vine so as flavors may be developing or changing with extended hang-time, sugars may continue to increase and acidity decrease. Consequently, wines produced from such extended hang-time fruit usually have relatively high alcohol content and may not have adequate natural acidity to make a balanced wine. Timing of harvest, therefore, is a matter of determining that point along the ripening continuum that best fits the winemaker's objective for the wine.

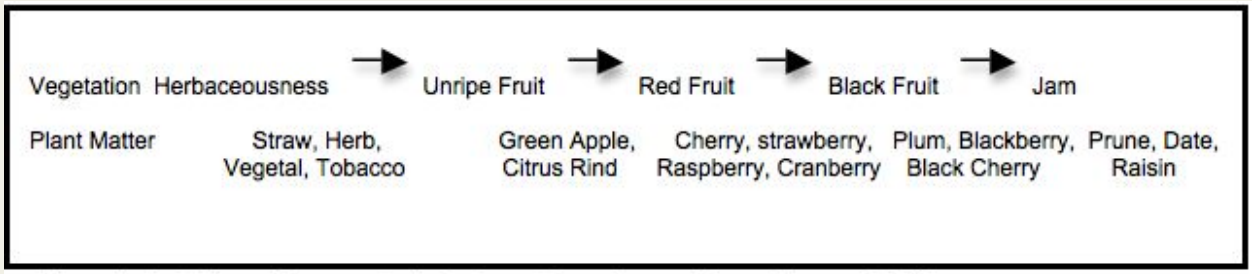

Figure I. Evolution of flavorants in Cabernet Sauvignon, (From Bisson, 2001}.

Grape growers must also be aware of the capabilities of their vineyard so they will have appropriate expectations for fruit ripening. Unrealistic expectations can cause a grower to postpone harvest without any real gains in ripening, but with a greater risk of crop loss from disease, depredation, or dehydration. Conversely, a grower could unnecessarily sacrifice ripeness and better fruit quality by harvesting too early. Consider that crop load and seasonal weather can greatly influence a vineyard's ability to ripen its fruit. Ripening can be delayed, and the attainment of desired ripeness inhibited by an excessive crop load.

The Ripening Process

The onset of grape ripening (veraison) begins during the final stage of berry growth when berries begin to soften and size increases due to cell enlargement. The sugar content of the berry increases rapidly, acidity decreases, and the pH increases (Figure 2). During veraison, berry skins lose chlorophyll and begin to synthesize and accumulate phenolic compounds that are responsible for development of characteristic colors: yellow-gold (flavonols) and pink and red (anthocyanins) colors.

As the berries approach full maturity, berry size reaches a maximum and sugar accumulation slows.

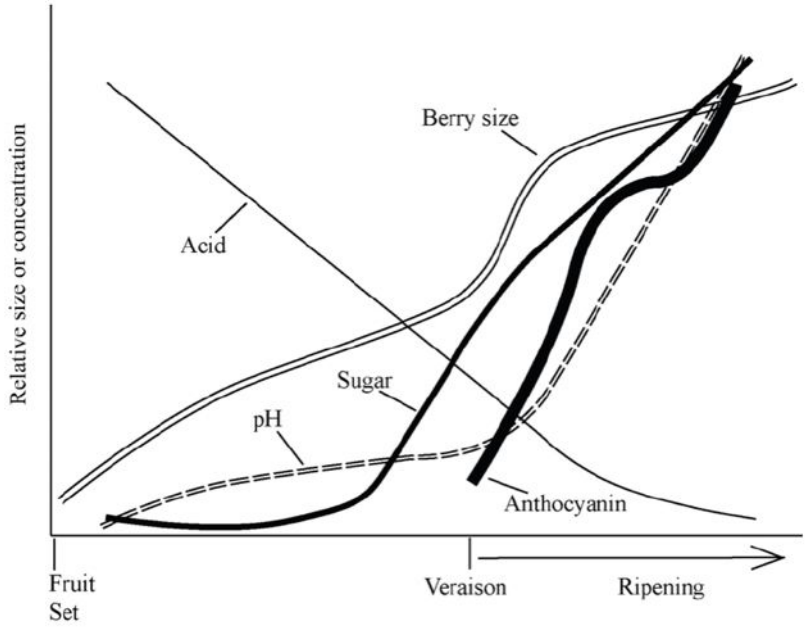

Figure 2. Generalized graphical representation of grape berry compositional changes during development and ripening. (From Watson, 2003).

At the start of veraison, aromas and flavors begin to develop, primarily in the skins of most varieties. Grape aroma compounds occur as both volatile aromatic compounds and non-volatile aroma precursors and are extracted during processing and fermentation. Aroma and flavor complexity typically increases during the later stages of ripening. Canopy management and cropping levels can have a dramatic effect on aroma and flavor development. For more complete discussions of grape berry development and the ripening process see the review article by Coombe (1992), the book chapters by Watson (2003) and Kanellis, et. al., (1993) and the recent articles by Bisson (2001) and Kennedy (2002).

Measuring Ripeness for Harvest Planning

The ability to harvest grapes at your desired fruit ripeness is dependent upon your current knowledge of the progression in fruit maturity occurring in theca vineyard. Weather conditions will cause seasonal differences in the rate and characteristics of grape ripening. Varieties and even blocks of the same variety are likely to have different patterns of ripening. The only way to know where the fruit is on the ripening continuum is to periodically collect samples of the fruit and assess ripeness. An excellent discussion of how to monitor fruit ripening can be found in the book chapter *Monitoring Fruit Maturity* (Watson, 2003). Much of the forthcoming discussion is adapted from this chapter.

Fruit maturity of grapes is commonly monitored by periodically measuring soluble solids content of ripening berries with a handheld refractometer. But sugar content is not necessarily related to accumulation of flavor and aroma compounds. Tasting fruit for a subjective assessment of flavor development typically augments the quantitative measure of sugar content. Such simple techniques can be very useful indicators of grape maturity, but only if the sample tested is

appropriate. Too often however, conclusions about grape ripening status are drawn from very small, nonrandom and unrepresentative fruit samples. The key to a good estimate of fruit maturity is to collect a sample that is truly representative of the entire harvested unit. This requires a systematic sampling strategy that collects a large enough sample, in random fashion, to objectively represent the entire crop that will be harvested and processed. A good pre-harvest sample should give analysis results that are comparable to the juice or must at the time of harvest and processing. It is important to recognize the high level of variability in fruit composition that exists within a vineyard and even within a single fruit cluster. The range in maturity among berries on a cluster and among clusters on a vine may vary by up to one to two weeks.

The first step in collecting a representative sample is to develop a sampling scheme that collects fruit from vines in every portion of the vineyard block. Sample vines can be selected either randomly throughout the block or by a grid system (for example, every twentieth vine in every fourth row). Avoid sampling from vines at the end of rows, or from odd vines that are obviously different than the majority of vines in the vineyard block. It is best to determine the sampling scheme before you enter the block, and do not vary from the prescribed sampling routine. Sample size should be related to the size of the vineyard block and the degree of variability within the block. Large vineyards require a larger sample size, and vineyards with a high degree of variability require sampling a larger percentage of the vines to obtain a representative sample.

Fruit samples should contain proportional quantities of fruit collected from exposed and shaded locations in different parts of the canopy, at different heights on the vine, and on opposite sides of the row. Secondary clusters should be included in the sample if they will be harvested and processed along with the rest of the crop.

Samples may be taken as individual berries or whole clusters, but either way careful attention must be given to obtain a truly representative sample. Although berry sampling is commonly practiced, the method can be flawed by the tendency to sample too few berries and to select riper, more mature ones. Exposed berries tend to be sampled more than the shaded interior berries, and berries on the inside of clusters tend to be less ripe than other berries on a cluster. This can result in sugar measurements as much as 1% higher in pre-harvest berry samples compared to the juice or must at harvest. For a small block of`5 acres or less, berry samples should probably consist of at least 500 berries that proportionally represent all berry positions within the cluster and cluster locations in the canopy. The difficulty in collecting such a representative sample makes a strong argument for sampling whole clusters.

Cluster samples typically gives compositional data that is closer than berry samples to that of the fruit at harvest. Collecting whole clusters has the obvious advantage of representing all berry positions within a cluster, thereby accounting for the within-cluster variation in berry ripeness. Obtaining a representative sample of the vineyard is then simply dependent upon a good vine sampling scheme (described above) and proportional sampling of clusters from different positions within the canopy. A typical cluster sample for a block of`5 acres or less will consist of about 20 to 25 clusters.

Fruit samples should be taken weekly beginning about three weeks before harvest is anticipated. More frequent sampling should be done as the anticipated harvest date becomes closer, particularly if there are changes in the weather that could affect ripening or condition of the fruit.

Sample Preparation and Analysis

Accurate assessments of fruit ripeness also depend on proper sample preparation and analytical procedures. Fruit samples should be processed quickly, preferably within a few hours of collection, and processing procedures should simulate winery conditions as closely as possible. The fruit can be crushed and pressed by hand, taking care to thoroughly crush each berry. Large samples are more easily crushed with a small roller-crusher and pressed with a small bench-top press. Crushing should be accomplished without breaking the seeds and the crushed fruit can be hand-squeezed tightly through cheesecloth to obtain both the free run and the pressed juice. Fruit constituents are not evenly distributed in the pulp of the berry so a thorough pressing or squeezing is necessary with all of the juice combined. A common mistake is to only use the free run juice for analysis, which tends to have higher sugar and titratable acidity, lower pH, and lower potassium than fully expressed juice. Juice yields from commercial processing can be approximated by pressing hard enough to obtain approximately 300 ml of juice per pound of fruit. This corresponds to about 160 gallons/ton equivalence.

Red wine grape samples are best prepared by crushing, de-stemming, and macerating on the skins for 1-2 hours at room temperature before pressing. Ripe red grapes rapidly release the anthocyanin pigments from the skin upon crushing and pressing.

Juice samples should be temporarily stored in scaled, full containers and allowed to settle to remove suspended solids. Refrigeration aids settling and delays enzymatic browning. Browning can be reduced by the addition of 25 mg/liter each of sulfur dioxide and ascorbic acid (vitamin C), which also helps maintain sample freshness for sensory evaluation. Pectolytic enzymes can be added to enhance juice clarity, if necessary. The settled, clarified juice is then ready for analysis. Juice should be analyzed for soluble solids (degrees Brix), titratable acidity, and pH. A sensory evaluation of aromas and flavors should also be conducted. Samples can be held refrigerated in full containers for up to l-2 weeks for comparison with later samples.

Soluble solids are measured as degrees Brix using either a refractometer or a hydrometer. Refractometers should be calibrated by using a drop of distilled water at 20 degrees C and adjusting the instrument to read zero degrees Brix. Accurate hydrometers are calibrated to narrow ranges of`5 to 10 degrees and are subdivided to 0.1 degree units. Inexpensive hydrometers typically have a large range such as O-3O degrees and have other scales such as `potential alcohol`. These hydrometers are not very accurate. Both hydrometer and refractometer readings are usually calibrated at 20 degrees C (68F) so if the juice sample is at a different temperature, a correction must be made.

Laboratory procedures for determining soluble solids, titratable acidity, and juice pH are found in several books (Iland, et. Al. 2000; Ough and Amerine, 1988; Watson, 2003; Zoecklein, et.al., 1995). The accuracy of a chemical analysis is highly dependent upon following appropriate procedures and maintaining properly calibrated equipment. Common errors with refractometer measurements include failing to calibrate with distilled water and not making the necessary temperature corrections. Titratable acidity measurements can be inaccurate because of careless pipetting of the sample, failure to neutralize the acidity in the water before adding the juice sample, over-titration, and failure to calibrate the pH meter properly. Common errors in pH measurement include failure to standardize the pH meter, disregarding temperature correction, and the use of worn or insensitive electrodes. A recent article by Weeks (2002) provides excellent advice on pH analysis and troubleshooting.

Sensory evaluation can be conducted by tasting fruit in the vineyard, however, too often only a few berries are tasted and the variability within the vineyard is not adequately represented. A more accurate assessment can be made on juice samples collected using the processing procedures described above. Crushing and pressing extracts aroma, flavor and color from the grape skins. The juice sample should be evaluated for both intensity and quality of aroma and flavor, acidity and taste balance, and color.

Summary

The ability to accurately assess grape ripeness is essential for determining when to harvest for high quality wine production. A clear and attainable objective for fruit ripeness should be established by the winegrower and winemaker, and the crop must be closely monitored to determine progress toward this goal. The keys to accurate fruit assessment are to use appropriate sample collection methods, proper analytical equipment and procedures, and careful sensory evaluation.

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Making Wine: The Use of Enzymes in Modern Winemaking

By ***Geoffrey Moss*** on Nov 7, 2012

Enzymes are a natural and fundamental element of the winemaking process. Nowadays, they are also a commercial product found in many wineries, another utility in a winemaker's toolkit. They have the potential to make more extracted and more aromatic wines and to accelerate the winemaking process. They also have the potential to make worse wines if not used properly. But there is also a more pressing concern: is the use of commercial enzymes contributing to homogeneity in the wine world?

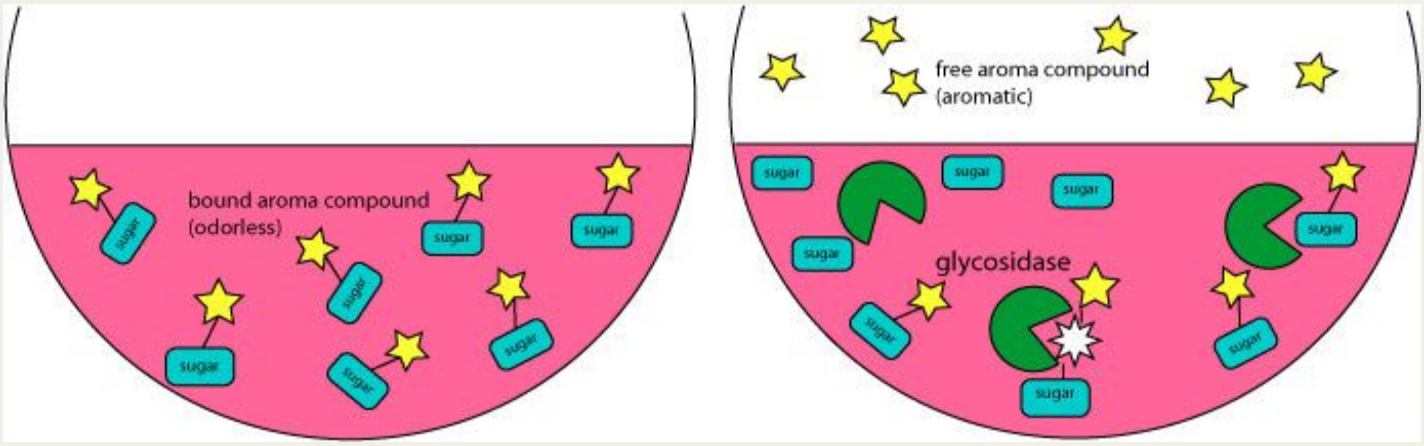
Today, winemakers have more means by which to truly "make" wine than ever before. Examples include traditional winemaking techniques such as *sur lie* (lees contact), *bâtonnage* (stirring of the lees), maceration (skin contact), and barrel aging. Different permutations and combinations of these four variables alone can produce distinct wines. Indeed, it would be naïve to think that wine is not – no matter how traditionalist, non-interventionist, or 'natural' – to some degree *made*.

Some interventions affect the resulting wine indirectly, whereby the juice itself is not directly altered, but its environment is manipulated. Temperature-controlled tanks allow the temperature of fermentation to be dialed in to the winemaker's specifications. Small differences in fermentation temperatures can result in significant changes in aromatics and flavors. For example, white wines fermented at cooler temperatures (around 15°C) are typically fresher and fruitier than those fermented at warmer temperatures (over 20°C).

Then there are direct modifications to the juice. Some common additions include tartaric acid, sugar to increase potential alcohol (chaptalization), and fining agents (to remove soluble solids). Such modifications are not particularly modern and have been used in winemaking for centuries.

These additions are most often used in the case of a deficit or surplus in the juice: a lack of acid, a lack of potential alcohol, or excess bitterness or phenolics, for example. They are used, in a sense, to correct flawed juice. But what if a winemaker doesn't need to correct his or her juice – everything is in balance – but still wants to improve the resulting wine? That is when the modern winemaker can use enzymes.

Enzymes are proteins that speed up chemical reactions. For winemaking, this means that enzymes help things move along faster than they otherwise would in nature. And enzymes are not entirely foreign to the winemaking process. Enzymes occur naturally in grapes and yeast, and will naturally influence the winemaking process. Commercial enzymes are much like cultured yeast strains in that they are derived from nature and act like the natural enzymes in grapes and yeast. The majority of commercial enzymes fall into two categories: those that aid in extraction and those that increase volatile aromatics. The first are enzymes known as pectinase. Used predominantly on red varieties, pectinase functions by breaking down the cell walls of red grape skins, thereby extracting anthocyanins (the color components in red grapes) and tannin. This then helps to improve the overall color intensity as well as the color stability of a wine, by allowing the anthocyanins to bind with the tannin, as well as its structure. An additional benefit of pectinase treatment is that particles settle more quickly. The action of pectinase on negatively charged pectin molecules exposes positively charged grape solids, leading to attraction and increased flocculation.



In the second category of enzymes are those that enhance or release aromas, which generally include glycosidase. Glycosidase work by releasing aromas that have bound to sugars to form odorless glycosides. For example, beta-glucosidase can convert odorless bound terpenes already present in a wine into aromatic free terpenes by cleaving bound glucose. In other words, these enzymes work to maximize the aromatic potential of a wine.

While there are some aromas that are desirable to enhance, such as terpenes, this is not the case for other aromas such as phenols. Whereas terpenes enhance the florality of a wine, phenols are often associated with a medicinal or barnyard character. As such, glycosidase treatment is most suitable for those varieties high in terpenes: Riesling, Gewürztraminer, Muscat, and Viognier, the aromatic white varieties.

Glycosidase allow a winemaker to produce a wine with more intense aromatics in a shorter amount of time. (Remember, enzymes speed up chemical reactions.) The release of bound aromatics otherwise occurs naturally in wine by acid hydrolysis but at a much slower rate. It takes more time to release aromatics without adding enzymes. But there may be benefits to such patience, such as increased age ability.

Commercial enzymes, therefore, have the benefit of accelerating the winemaking process. Not only can commercial enzymes speed up the release of aromatics, but they also reduce maceration time and accelerate settling and clarifying. Given large-scale production (or a boutique winery with insufficient tanks), the use of enzymes may be a necessary, practical winemaking decision.

However, enzymes are not without their drawbacks. As mentioned, the use of enzymes on the wrong grape variety may have undesirable consequences, such as producing 'off' flavors or masking varietal typicity. The failure to add the enzyme at the appropriate time could also have negative consequences on a wine. The timing of the addition (and the amount of enzyme to add) is directed by the manufacturer, and the majority of enzymes are added just after the grapes are crushed or to the juice. However, some enzymes may be added post-fermentation. Enzymes, as proteins, may also affect the protein stability of a wine, possibly contributing to protein haze. As such, successful enzyme treatment relies to some degree on the skill of a winemaker.

The hope of using commercial enzymes is to realize the potential of a wine. And, indeed, studies suggest that commercial enzymes are successful in increasing the intensity of aromas. But, if wineries worldwide turn to the same small number of commercial enzymes, are we sacrificing nuance for intensity? The question of whether commercial enzymes have a homogenizing effect is one that has not been studied or addressed. Rather than rely on the marketing teams of manufacturers, this is a question for winemakers to study.

Official press release from the BIVB (Bureau Interprofessionnel des Vins de Bourgogne)

From WSWC member Bill Brown

"A first! That is what Bourgogne's winegrowers are saying about 2012 weather. Given Mother Nature's whims, they had to redouble their efforts to ensure the very best results from their vines. And the first tastings confirm that all their hard work was worthwhile. From the north of Bourgogne to the south, the industry is unanimous - the quality of 2012 nascent wines is excellent, surpassing all expectations given the weather. The only downside is the quantity which is below average... (Definitive figures will be available in early 2013)…

The scarcity of the 2012 vintage will only serve to make the wines even more precious!".

Despite a growing season hampered by a very fickle climate, the 2012 crop will be of outstanding quality.

Our red wines are characterized by deep and intense colors with aromas reminiscent of red fruit, verging on black for some appellations. On the palate, they display a rich, round and supple body supported by silky tannins.

An exceptional vintage.

The origin of Burgundy wine exports

The Greeks and the Romans played a significant role in the vine culture.

Wine has always been part of our culture and has always been closely linked to a religious background.

The bishoprics and the abbeys were the vineyard owners.

As early as the 4th century, the emperors contributed to the development of the vineyards.

Then during the 12th and 13th centuries, the high demand from rich foreign consumers encouraged quality improvement.

In 1395, Philippe Le Hardi (Philip The Bold) issued an edict decrying the Gamay variety grapes and promoting Pinot Noir wines which were better suited to travel.

Then the kings and their entourage contributed to the general enthusiasm for wine. Wine is even praised for its health-producing qualities. Louis XIV's own physician, Dr. Fagon, used to prescribe him Burgundy wines as part of his diet.

The reputation of Burgundy wines grew abroad, especially in Russia where the French language and Burgundy wines were fashionable, despite the complex relationship between the two countries. Wine became a symbol of luxury and was consumed by the Russian upper classes.

From the barrel to the bottle, destination St-Petersburg

Wines used to travel by sea or road. The wines for Russia were often shipped via the Baltic sea to arrive directly in St-Petersburg, whereas the journeys by road, more frequent, were longer and more dangerous.

In 1997, Jean Robinet, in his book "Le Vin du Tsar" (the Tsar's wine) recounts a story which took place in 1717. Following his visit to France, Tsar Pierre 1st was given a cask of Clos Vougeot, reputed to be "one of the best Crus at that time". Nicolas Robinet, one of the author's ancestors, was among the carters participating in the journey.

At that time, wine was transported in wooden barrels (replacing amphoras since the 4th century) but this mode of transport often provoked detrimental effects on the wine quality.

Some years later, under Catherine II, river transport developed and favored commercial exchanges. In 1728, wine could be sent in bottles, which were, at that time, attributed precise capacities. Both storage and transport became easier with bottles. The shape of the first bottle was called "Burgundy".

West Side Wine Club
Leadership Team – 2013

• 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: **Scott Nelson** nelsonsw@gmail.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: **Craig Bush** pnoir1@hotmail.com & Phil Bard phil@philbard.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 & Jim Ourada jim.m.ourada@intel.com
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@yahoo.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@earthlink.net Barbara Stinger & Mindy Bush – Helpers
• Awards Gala / Holliday parties

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