

Portland Winemakers Club

June 2017

Monthly Rant

Portland
Winemakers
Club



Scheduled Meetings

January 14, 2017

Annual Gala – Archer Winery; 4-9 PM

January 18, 2017

Crush Talk / Planning

February 15, 2017

Bordeaux Tasting

March 15, 2017

PWC women winemakers pouring their own creations.

April 19, 2017

Barrel / Carboy Sample Tasting

April, 2017

Tour: ?

May 17, 2017

Speaker: Rich Decenzo; ETS Labs.

June, 21, 2017

Speaker: Don Hagge owner of Vidon vineyards

July, 15 2017

Annual Picnic at Oak Knoll Winery (no regular meeting in July)

August 16, 2017

All Whites Tasting

September 20, 2017

Other Reds Tasting

October 18, 2017

Pinot Noir Tasting

November 2017

No Meeting

December 6, 2017

Planning, Tours, Speakers, Events, Elections



Not unlike many other commodities these days, we face higher prices for grapes compared to the past. Some of this is attributable to inflation of course, prices have to adjust accordingly. Prices for Pinot Noir in Oregon range from just over a buck a pound at various small vineyards, to \$1.75, \$2.00 and even more per pound at larger and/or better ones. For someone who doesn't make any money from the sale of wine, this is of concern as it can stress the budget, though it is still quite a bit cheaper to make your own wine rather than buy it. Provided you make decent wine that is.

But it could be worse, in the Napa Valley Cabernet prices have reached levels that seem completely unhinged. The days of \$2000/ton are long gone, since 1995 prices have been on a steep climb and now have reached \$5000 to \$7000/ton for premium fruit. That's \$3.50 for a double handful of grapes! This is driving the planting of more Cab on the few remaining plots of undeveloped land (selling for upwards of \$200,000/acre), and also motivating some vineyards to rip out other varieties to switch over to Cab. There is some worry that the fruit being planted in the coastal regions, which is a less optimal climate for Cabernet, won't match the superior quality of the inland fruit, driving down overall quality and damaging the Napa reputation. Hasn't happened yet, though, and how high prices will go is anybody's guess.

Just a little perspective as we approach the time during which we will be writing those checks...

Phil

Drink Responsibly.
Drive Responsibly.

Misc. Information

• **Vineyards rip up grapes, switch to growing pot** – “The weedy and the winery”. A handful of Oregon winemakers are experimenting with pot in hopes of increasing their appeal among young consumers and niche markets. Some vineyards are ripping out a portion of their grapes in favor of marijuana plants or leasing land to private growers. One vineyard owner said “ I get \$2000 per ton for my Pinot Gris grapes, whereas I can make potentially \$2000 per pound of cannabis.

• **In case you were not paying attention - JUNE IS THREE MONTHS BEFORE HARVEST**, and the vines in most of North America are like college students at a freshman kegger. Their work is just beginning, yet senior exams (or 25° Brix) will come more quickly than they realize.

• **Garbage disposal truck** with its logo painted on the side: “Our business stinks, but it is picking up!”

• Member Ken Stinger won silver at the WineMaker Magazine competition for his 2015 Merlot.

• **Santa Rosa-based Vintage Wine Estate** on Thursday, June 8, said it inked a deal to buy its first Oregon fine-wine brand, Firesteed Cellars. The agreement with brand founder Howard Rossbach includes the 50,000-case-a-year pinot noir and pinot gris brand, made near Rickreall in Oregon’s Willamette Valley premium winegrowing region for those hot-selling varietal wines. Also included are long-term leases for fruit from two certified-sustainable vineyards: 90-acre Firesteed Estate and nearby 202-acre Erratic Oaks.

The next regular meeting will be held on June 21st. The agenda will be Speaker: Don Hagg, owner of Vidon Winery (see page 3). If you haven’t already, be sure to renew your club membership and sign a new waiver.

- 1.) **Snacks:** This will be a potluck; bring a small snack to share.
- 2.) **Everyone needs to sign a new waiver.** If you didn’t pay your dues at the Gala or picnic please remember to pay your 2016 dues at this meeting.
- 3.) **Bring a wine glass** for tasting of 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.

Website: <http://portlandwinemakersclub.com/>

May Meeting Minutes

Present: 23

- Barb Thomson also said that there are a lot of members who have not paid their dues for 2017. Contact Barb at bt.grapevine@frontier.com to make your payment. Make checks out to PWC. It’s only \$15.
- The annual picnic is set for July 15th at Oak Knoll Winery. Marilyn Brown passed around a sign up sheet for protein dishes, cost to be refunded.
- Many vineyards were hard hit over last winter. Buds and whole vines were lost especially on the east side & western Idaho.
- Bill Brown said Don Hegge of Vidon Vineyards will be our speaker at the June meeting. See Don’s resume on page 3. Bill said he has also contacted Beau Freres for a possible speaker.
- We had two visitors tonight: Wayne Moore & Inga Gelford.

Bill Brown introduced our speaker for the evening, Rich Decenzo, research scientist for ETS Laboratories.

Rich Decenzo presented a very well organized and information packed slide presentation. The emphasis for his talk was the common wine fault, Volatile Acidity (VA). He described the chemistry of VA components and at what stages of fermentation VA is predominately produced. Rich emphasized the following stages: when VA can be produced at higher rates than other times: cold soaking; during stuck or sluggish fermentations; during aging, such as prolonged headspace exposure in tank or barrel. Rich said he would place his lecture slides on the ETS website for our reference. He also recommended we read other informational articles available on the ETS website.



Our speaker for the June meeting will be Don Hegge of Vidon Vineyards



Owned & operated by Don & Vicki Hagge for 16 years, a LIVE certified sustainable vineyard and winery. We are situated in the Chehalem Mountains at an elevation between 400 and 500 feet facing south towards the Red Hills of Dundee. We purchased the land in 1999, planted the vines, harvest the fruit, make the wine and sell it out of the winery. We believe winemaking begins in the vineyard.

Don's vision for VIDON was shaped by two life experiences - having been born and raised on a farm in North Dakota and living in France while doing post-graduate research. As a result, he loves farming and Burgundy wines. This led to his plan to develop a small vineyard with a winery that produced premium Estate Pinot Noir wines. He feels there's real pleasure in developing new skills and creating something from scratch and he believes that "it's the journey, not the destination" that is most satisfying. Don makes the wine and loves his tractor and does all mowing and tilling in the vineyard.

Our vineyard and winery are certified through LIVE and Salmon-Safe. We care about the natural environment, our workers and the community and show this through our participation in LIVE - an internationally recognized certification of sustainable winegrowing practices in the Pacific Northwest.



Editor: When we hear about clones, it is usually in reference to Pinot Noir, but any grape variety can be cloned. It just happens that Pinot Noir is an old variety, and is very susceptible to mutation. Some of Pinot Noirs' "relatives": Pinot Blanc, Pinot Gris, Pinot Meunier. Each differs from the parent grape. If we just look at Pinot Noir, the French have identified over 1000 different clones of Pinot Noir.

Clonal Selection

By Matthew Citriglia

The wine industry is now big business with millions of dollars at stake. Boxes, market share, points of distribution, and category growth are daily buzzwords I must deal with as a wholesaler. Chemistry labs, Reverse Osmosis machines and companies like Equinox have homogenized wine to the point where it all tastes the same and gets the same ratings from the big named critics. There is one problem: consumers eventually crave variety. No one wants to listen to the same music or eat the same food day after day and educated consumers are looking for diversity. They want to know how this pinot different is from that pinot, and why they should spend the extra \$20 on one cabernet verses another and which chardonnay is drier. Wineries are rushing back to their "roots," if you will: trying to justify their cost and establish what makes their wine different or unique from all the others. As wineries and grape growers have a renewed interest in talking about their wines and how they are expressed through the vineyard a new set of buzz words have emerged – CLONAL SELECTION.

What is a Clone?

To understand what a clone is, it is important to understand how grape vines are propagated. Vines can reproduce in one of two ways, sexual or asexual. Sexual reproduction would be planting a seed and allowing it to germinate and sprout into a vine. A seed harvested from a Pinot Noir vine and planted would produce a plant that shares characteristics of the two parent plants but would not be an exact replica. Example, I come from a big family with 4 brothers and 3 sisters and constantly run into people that I have never met before. They look at me and say "you're a Citriglia aren't you?" Although my siblings and I all resemble each other our personalities and interests vary dramatically. This dramatic diversity of personalities is exactly why wineries do not plant vineyards in this method.

The other way to propagate a vineyard is asexual or what is often called vegetative propagation. This is where a twig of a vine with a bud is cut from the "mother vine" and then either planted directly into the ground to sprout its own roots or, more commonly, grafted onto a specific rootstock. The newly planted or grafted vine is called a clone of the mother vine and is an exact replica. The terms "cuttings" or "budwood" are used to describe the plant material that was cut from the mother vine that will be replicated many times over. This method of cloning provides the winemaker/grower with uniformity in the vineyard which "technically" makes managing the vineyard easier.

Why Clonal Selection is Important?

Up until about 1970 most people thought that the importance of clonal selection was limited to viral resistance and yield and believed that fruit quality was a result of growing practices. Oregon learned the hard way that this is not true by selecting what were considered superior clones for producing Chardonnay and Pinot Noir in California and planted those vines in Oregon. Although they had limited success with these vines, ultimately Oregon made a deal with ENTAVE (Establishment

National Technique Pour l'Amelioration de la Viticulture) an arm of the French Agricultural department whose sole responsibility is to document, clean and certify grape clones in France. This partnership allowed Oregon growers to investigate and experiment with plant material that would grow best in their environment.

Today a winemaker/grower selects cuttings the way a chef would select spices for his kitchen. Although every clone will taste like the parent variety they will offer slightly different characteristics. Maybe one clone is fruitier while another retains more acidity. If one area of the vineyard does not drain well a clone that has a higher resistance to humidity may be selected and so on.... Clones have become highly specialized, and vineyard owners can select clones based on flavor profile, berry size, cluster shape, vine yields, vine vigor, bud break, and tolerances to heat, humidity and drought.

Clonal Variation or Selection

Even though a clone is a replica of a single vine there are three things that can impact its identity over time which in turn create clonal variation. This variation may be subtle or dramatic and may manifest itself in many ways such as berry size, vine vigor or even fruit flavor. The plant still resembles the parent clone but has its own style. Think of a band that plays a cover tune. Most people know that "Satisfaction" is a rock song written by the Rolling Stones yet whether it is played by Devo, Otis Redding or Vanilla Ice we clearly recognize the original song. Clonal variation is caused by three things:

--**Spontaneous Mutation:** this is where the vine's genetic material changes within a season. Although there are a variety of theories of why and how this happens, certain grape varieties are more prone to spontaneous mutation than others. The Pinot family is basically a family of mutations. I was walking through a young vineyard of Pinot Noir and stopped at a vine where half the vine had grayish-pink grapes and the other half had black grapes. The vineyard owner told me that of the 9 acre plot at least one vine a year suddenly changes into a different clone of Pinot.

--**Vine Evolution or Adaptation:** most vines are very stable but adaptable creatures. Over time they begin to adjust to the climate and soil conditions of a specific area. This slow evolution creates what some will call a second generation clone. As a vineyard owner walks through a section of older vines it becomes obvious that certain vines seem to grow better and live longer than others. The vigneron will then take cuttings of the best vines which can be used to propagate new vineyards or replant the current vineyard when the vines get too old.

--**Viral Disease:** The phylloxera outbreak in the late 1880's in Europe has had a dramatic world wide impact on vine health. Phylloxera is a louse that feeds on vine roots, but certain root stocks are resistant to it, so today all vines are grafted onto phylloxera-resistant root stock. Although grafting saved the vine from the deadly pest, the grafting union provides access for less lethal viral diseases. It may take years for a vine to show a viral infection and during that time it will genetically alter itself trying to fight off the organism. This genetic modification makes the vine slightly different than the mother vine. If a cutting is taken and cleaned, the new clone will be stronger and more resistant to the specific viral organism that attacked it.

Clones are not Crosses and Hybrids

These terms are often confused but refer to very different vines. A Cross is the breeding of a new grape variety by cross-pollinating two vines from the same species. Muller Thurgau and Pinotage are two well know crosses. Muller-Thurgau was created by crossing the Riesling vine with the Sylvaner vine while Pinotage was a cross between the Pinot Noir vine and the Cinsault vine. These vines are all part of the same species – Vitis Vinifera. A Hybrid is the cross pollination between two different grape species like Vitis Vinifera with Vitis Labrusca. Chambourcin and Vidal Blanc are two popular hybrids.

Popular Clones

Many wineries are beginning to refer to clonal selection on the front and back labels of a wine. For example, Merryvale produces it's much sought after Beckstoffer Clone 6 Cabernet, while Morgan produces their 12 clone Pinot Noir referring to the number of different Pinot clones planted in their vineyards. Although this is good information to have, it does not really tell the customer what impact the clone has had on the wine style. That will take a little more investigation. Below are some common clones that you will find on front and back labels and what makes them unique.

Cabernet Clones:

California Clone 24 – Naturally low yielding vine with small clusters and small berries that produces hard and tannic wines in their youth with higher natural acidity. This clone is found in many old mountain vineyards such as Laurel Glen. Although difficult to tame, in the right hands it produces a wine that will age gracefully.

Beckstoffer Clone 6 – This clone produces very intense, small, thick-skinned berries which are high in anthocyanins.

California Clone 22 – Moderate yielding vine with moderate size berries and higher pH (This term refers to grape ripeness expressed as an acidic solution). A grape with high pH results in a less tart and more fruit driven style of cabernet. This is a popular clone where volume and immediate drinkability is important.

Chardonnay Clones:

California Clone 4 – This vine produces fewer clusters but with larger berries and a heavier cluster weight. The grapes are naturally higher in acidity and have highly soluble solids which provide very flavorful berries. J. Lohr grows this clone throughout Monterey.

UC Davis Clone 108 – A vigorous clone that ripens late with a high pH. The result is a wine lower in acid with a fat, ripe and

round texture. This clone favors the warmer growing regions of California where volume is important.

Dijon Clone Family – The late bud break but early ripening times of this family of clones make them ideal for the cooler Oregon climate. Naturally low yielding with moderate berry weight, these vines produce wines with naturally higher acidity. D75, D76, D78, D95 are some of the more popular Dijon Clones you will find listed.

Pinot Noir Clones:

Clone 828 – Touted by Archery Summit, Morgan and Merry Edwards, this clone produces naturally low yields with small berries and a lower pH with more dense color pigmentation in the grape skin. This low pH results in a very tart wine while the dense pigmentation in the skin produces deeper colored Pinots.

Dijon Clone 115 – Provides ripe, high pH (low acid) fruit with small and tight clusters and high anthocyanins. It produces richly textured, flavorful wine that is more round and supple.

Pommard – This clone produces well-structured Pinot that is high in tannin and dark fruits and has a somewhat meaty, syrah-like character. This is Old School Pinot that is fading in favor of newer clones.

Although selecting the proper clones can improve wine quality and help capture site identity and provide complexity, there is no such thing as a "perfect" clone. No clone can overcome a winemakers/grower's inappropriate site selection or poor management decisions. It can not compensate for heavy handed winemaking or the harvesting of unbalanced grapes. If clonal selection is just being used as a buzz word to show they have something different consumers will see it as nothing but a marketing ploy. But if the winery is serious about harvesting balanced grapes where sugar and phenolic ripeness happen in harmony thus producing grapes with the proper pH, sugar and acid, clonal selection will help the winemaker create a truly distinctive wine that expresses Mother Nature in the glass.

Editor: We amateur wine makers pay considerable attention to clonal selection when picking our Pinot Noir grapes but seldom pay much attention to which clones are available for other grape varieties such as Cabernet Sauvignon. This article describes Cabernet Sauvignon clones that are most popular in four prominent Washington states growing regions.

Wine grape growers weigh in on Cabernet Sauvignon clones

Clonal choices



Cabernet Sauvignon grapes are ready for harvest at Cold Creek Vineyard in 2015. The vineyard has 132 acres in Cabernet clones. "We know clones bring different attributes that can contribute to different wines," says vineyard manager Joe Cotta.

Consumers want variety, and wine consumers are growing increasingly sophisticated. The trend is driving winemakers to seek new ways to differentiate their wines in a crowded marketplace.

Some are aiming to stand out by returning to their roots. Clonal selection is key to viral resistance and yield. The clone also can impart different characteristics to the grapes and wine, whether it's fruit size, acidity or tolerance to heat or cold. As some wineries turn to naming the clone as part of their marketing plans, grape growers are examining the benefits and detriments of different clones in the vineyard.

A panel of growers from four Washington wine grape growing regions shared their experiences with different Cabernet clones at the Washington Association of Wine Grape Growers conference in Kennewick, Washington, in February. Their overall takeaway: Clone 8 produces the most consistent yields and fruit. And, despite the differences between clones, perhaps the bigger factor is soil and climate.

Red Mountain

Marshall Edwards, vineyard operations manager of Quintessence Vineyards in West Richland, Washington, oversees more than 300 acres of Cabernet, most of them planted on Clone 8 in Warden silt loam, Hezel loamy fine sand and Starbuck loam.

The vines have medium to good vigor and good production with good berry and cluster size, he said. The vines are color thinned.

Edwards leaves more buds and spurs to reach desired crop levels on Clone 21, planted in Warden silt loam, which produces small to average berry clusters and also has a color-thinning pass.

He also leaves more buds and spurs due to different soil types in a block of Clone 4, which sits in Warden silt loam and Hezel loamy fine sand.

The vines have medium vigor and good set, producing good berries and cluster size.

More average production comes from Clone 191/33 in Warden silt loam and Hezel loamy fine sand, with good set but small berry and cluster size, he said. Clone 2, too, produces small berry and cluster size compared to all other clones, but has good set when compared to Clone 169.

That's the clone Edwards said poses the most struggles in the vineyard. It seems hard to set and produces small berries and loose clusters. It has the shortest growing period from veraison to harvest, he said, but it's always the first Cabernet picked.

"All of these clones, they make the vineyard more interesting and they also make the wine more interesting," he said. "I think these clones have their place."

Wahluke Slope



Cabernet Sauvignon grapes are mechanically harvested at Cold Creek Vineyard south of Mattawa, Washington

Chateau Ste. Michelle Wine Estates' Cold Creek Vineyard, first planted in 1973 near Mattawa, Washington, underwent a 184-acre expansion from 2007 to 2014. Of that, 132 acres are in Cabernet clones, according to vineyard manager Joe Cotta.

"We know clones bring different attributes that can contribute to different wines," Cotta said, adding that despite the challenges, clones offer another tool to improve quality and gain an edge on the competition.

Clones planted at the site include 2, 4, 6, 8, 10, 15, 21, 33, 169, 412 and 685. For the most part, all are planted the same way: 8-by-5-foot spacing on VSP.

Overall, the most commonly preferred clones at Cold Creek have been Clones 6 and 8, which are the lowest and highest yielding clones at the vineyard.

“I’m grateful to have Clone 8. It makes up one-third of our Cab expansion, and it’s just very versatile,” he said. Clone 6 produces the smallest cluster weight and very loose clusters. “If we struggle with any of them, we struggle with this one if we want to get a high yield, but obviously, it’s highly preferred,” he said.

Cotta advised against thinning these two clones, as they are very easy to predict.

Clone 10 is also assumed to make high tier wines every year, he said, and Clones 169 and 33 will compete more as the vines get older. Clones 8, 15, 21 and 685 are the highest yielding clones, and 2, 4 and 412 are all middle of the pack. Cotta said his only do-over would be less Clone 2.

“We prefer different clones in different years — not across the board, but you do see that variability,” he said. “The advantage is always there. There are always some clones that stand above the rest, and that allows you to improve your high-tier blend.”

Horse Heaven Hills

Jake Cragin is viticulturist and assistant manager for Winemakers LLC’s Horse Heaven Hills properties, Alder Ridge Vineyard and Canoe Ridge Vineyard, with about 421 acres dedicated to Cabernet. The majority of acreage is Clone 8, both for high-yield production and from feedback from winemaker clients.

Other clones include 2, 21 and 33, with the latter proving the least successful. “It’s been slow growing, we’ve had trouble getting it on the wire and getting any fruit, let alone quality fruit out of it,” Cragin said.

It also seems to be the preference for deer, he said. “It’s heavily depredated every year, and that doesn’t help when we’re already struggling with its growth, even with other Cabs nearby.”

Cragin said climactic and soil conditions — the vineyards have varying soils and geographic climates — seem to have a bigger effect than any clonal differences.

“When we try to isolate the variability of the block for location uniformity, we feel there’s enough variability that it hides any evidence of clonal differences,” he said.

Walla Walla

Sadie Drury, viticulturist for North Slope Management, manages multiple vineyard sites that sit at different elevations, including 50 acres of Cabernet on six clones.

“Site often trumps clone, and clones do vary on site,” she said. “But we notice more variation from block to block, based on row orientation, slope orientation, more than anything else.”

For instance, Clone 8 at Ferguson Vineyard is nothing like Clone 8 at Seven Hills Vineyard, despite just being up the road. And yet it’s still that classic clone that all others are compared to, she said.

“Mostly, our old plantings are all Clone 8,” she said. “If you love an old vines bottle of wine, it’s probably Clone 8, and it’s probably what sets the bar in Washington.”

Meanwhile, Clone 6 is the winemaker’s clone, not the grower’s clone, she said. “It’s hard to get good yields; we struggle to get over 2 tons per acre.” To deal with that, Drury said they leave more buds — anything to get more fruit — and are increasing nitrogen and water.

Clone 191 has produced fruit-forward wines that winemakers seem to love, and Clones 338 and 685 are younger but big yielders, she said.

“At the end of the day, we ask ourselves why do we plant all these clones: We want to maximize the site, but I also think it’s important not to put all of your eggs into one basket,” she said. “There isn’t any one clone for any one site. The best wine is from different clones blended together.” •





News Update on the Washington State Fair Amateur Wine & Beer Competition

Drop off date for entries: Saturday, August 12, 2017.

Last year we were fortunate to have a couple of remote drop off locations, as well as the Fair office, for people who could not make this date and/or location.

Judging date: Sunday, August 20, 2017.

Entry fee: \$3.50 per entry.

Again this year, we will need you to complete your entry process **online** before arriving on August 12.

The Washington State Fair Amateur Wine Competition judges each wine on it's own merits.

It's presence, it's balance, it's type or varietal character, not by how it compares to others. For this reason, there can be many (or few) winners at each level and in each category.

Please be sure you test and record your final specific gravity, using a hydrometer.



THE DEADLY FACTS ABOUT WATER!

FACT!

WATER CAN BE CHEMICALLY SYNTHESIZED BY BURNING ROCKET FUEL!!!

FACT!

OVER CONSUMPTION CAN CAUSE EXCESSIVE SWEATING, URINATION, AND EVEN DEATH!!!

FACT!

100% OF ALL SERIAL KILLERS, RAPIST AND DRUG DEALERS HAVE ADMITTED TO DRINKING WATER!!!



FACT!

WATER ONE OF THE PRIMARY INGREDIENTS IN HERBICIDES AND PESTICIDES!!!

FACT!

WATER IS THE LEADING CAUSE OF DROWNING!!!

FACT!

100 PERCENT OF ALL PEOPLE EXPOSED TO WATER WILL DIE!

About Petit Verdot

One of the five Bordeaux varieties, Petit Verdot is a thick skinned grape that produces concentrated, deep red wines. It is typically used in small percentages in Bordeaux-style blends, but can also produce single-varietal wines, in California, **Washington**, Australia, Spain and Italy.



The Petit Verdot grape, French for "little green" is so named because in Bordeaux, it's homeland, it's on the difficult side to ripen. In France the grape is a prized part of the Bordeaux blending arsenal but in many years it may need to be "cut loose" if it's been a cooler vintage or a shorter growing season. In parts of the Médoc, where it's mostly planted, the wine only comes to maturity every four years or so. Traditionally blended with Cabernet Sauvignon, Cabernet Franc and Merlot, it is a supporting actor at best in France, and a moody one at that.

In **Washington State** however, if you've been paying attention for the last 3-4 years Petit Verdot has seen it's star rise. It seems every couple of years there's an "it" varietal rising to the top in Washington state, where so much can grow so well. While Petit Verdot has never seen the heights that Malbec and Grenache have in recent years, you don't have to look nearly as hard to find it. Washington Wine Report's Sean Sullivan puts plantings at 301 acres as of 2011 and looking forward it's "being planted briskly."

While in Bordeaux the wine is incorporated into blends to add tannins, color, serious structure and "stiffness" to both Cabernet and Merlot it's often thought of as too austere and monolithic to stand on it's own. While a great deal of the Petit Verdot grown here in Washington is being used for some of the state's Bordeaux style blends, as well as a backbone for outstanding Cabernet and Merlot there's a fair bit of it being made as a single varietal. Enough of it, and by some of the state's most established names that it cannot be dismissed as mere novelty.

A quick look on the interwebs and I count in a few clicks Sleight of Hand, Dusted Valley, Forgeron, Gilbert Cellars, Januik, Seven Hills and L'ecole 41. None are the names of fringe or upstart wineries and some of them are among the state's old guard. Many of these bottlings are limited edition, wine club or tasting room only and they offer an opportunity to provide a bit of variety to those who are loyal consumers of a particular label. While Petit Verdot in Washington state may not ever make a short list for the wines that the state does best, it shouldn't be dismissed as gimmicky. There's enough complexity and nuance there to make something very interesting. The tendency to bottle single varietal Petit Verdot however is a relatively new one here, we'll know more about it in a few years. What I have not found though, is a dark, inky, tannic 2x4 hitting you over the head, which is kind of what I had expected. What Washington's wine country though may have unlocked through both it's long warm growing season and some innovative, patient and curious winemaking talent is a new way of looking at Petit Verdot.

For winemaker Hillary Sjolund of Sonoris wines and the consultation firm Enomama it's Washington's hot sites that really make for exciting opportunities where Petit Verdot is concerned. "Ripeness combined with lower acids make them really approachable and outside the box when compared to Cabernet or Merlot."

Washington's Ciel du Cheval and Dionysus vineyards are great sites for Petit Verdot.

I tasted two examples of the wine that show stylistic differences certainly but also a range in where we're finding the grape planted and how the state's varied growing regions are showing up in Petit Verdot. If you're looking to expand your own palate, try something unique or maybe see if you can figure out how this wine shows up in some of your more traditional favorites, seek one out and see what you make of it.

Petit Verdot continues to show why Walla Walla is such an important part of the Washington wine lexicon. From the Seven Hills estate vineyard we have a wine that's aromatic and flavor profile is true to that site. In place of big dark fruit aromas of anise, fennel, savory earthen aromatics, along with violets and black currant. The wine is (again) wonderfully approachable, with smoky and savory flavors, tobacco and blackberries.

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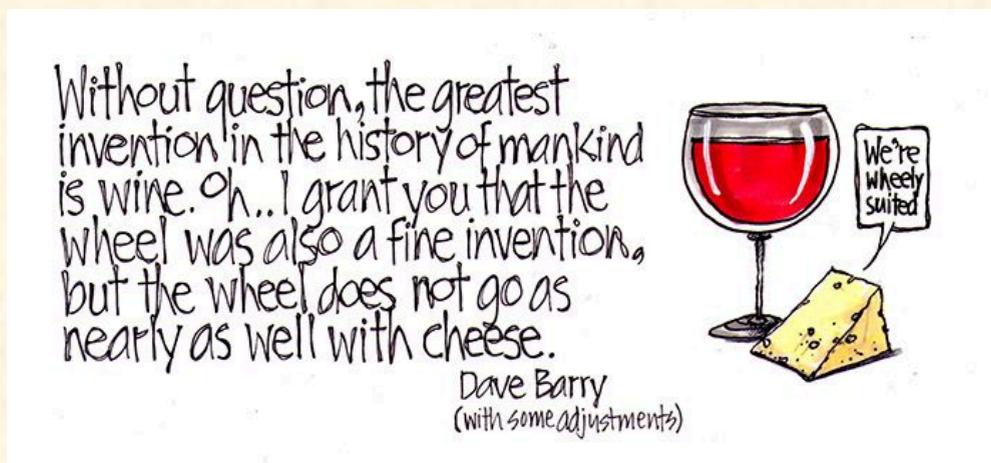
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For winemaker Hillary Sjolund of Sonoris wines and the consultation firm Enomama it's Washington's hot sites that really make for exciting opportunities where Petit Verdot is concerned. "Ripeness combined with lower acids make them really approachable and outside the box when compared to Cabernet or Merlot."

Washington's Ciel du Cheval and Dionysus vineyards are great sites for Petit Verdot.

I tasted two examples of the wine that show stylistic differences certainly but also a range in where we're finding the grape planted and how the state's varied growing regions are showing up in Petit Verdot. If you're looking to expand your own palate, try something unique or maybe see if you can figure out how this wine shows up in some of your more traditional favorites, seek one out and see what you make of it.

Petit Verdot continues to show why Walla Walla is such an important part of the Washington wine lexicon. From the Seven Hills estate vineyard we have a wine that's aromatic and flavor profile is true to that site. In place of big dark fruit aromas of anise, fennel, savory earthen aromatics, along with violets and black currant. The wine is (again) wonderfully approachable, with smoky and savory flavors, tobacco and blackberries.



Portland Winemakers Club

Leadership Team - 2017

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 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: **Marilyn Brown** brown.marilynjean@gmail.com

- Arrange speakers for our meetings

Chair for Tastings: **Paul Rogers & Barb Stinger** paulgrogers@fastmail.fm
kbstinger@frontier.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: **Bob Hatt** bobhatt2000@yahoo.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@gmail.com

- Encourage club participation in all amateur competitions available. Make information known through Newsletter, a-mail and Facebook

Chairs for Social Events : **Marilyn Brown & Alice Bonham** bbgoldieguy@gmail.com
alice@alicedesigns.org

- Awards Gala / Holliday parties

Web Content Editor: **Alice Bonham** alice@alicedesigns.org Web Host: **Phil Bard**