Westside Wine Club
March 2008

Next Meeting: **March 19th, 2008 at 7 p.m.**
Place: **Oak Knoll Winery**
Subject: **Bordeaux Tasting**
Snacks: **Don Hoffard and John Hooson**
Website: http://www.westsidewineclub.com/

2008 Calendar

January 16th
Plan for the year

February 20th
Wine Faults and Flaws

March 19th
Bordeaux tasting

April 16th
Speaker?

May 21st
Other Reds
May 10th
Chemeketa Tour?

June 18th
Speaker?

July 16th
Picnic?
Tour?

August 20th
Other Whites

September 17th
Awards Gala?

October 15th
Pinot Noir tasting

November 19th
Pinot Gris / Viognier

December 17th
Speaker?

January 2009
Holiday Party

Bordeaux Tasting

Bring 2 bottles of a red Bordeaux wine and two glasses. Bordeaux varietals are Cabernet Sauvignon, Merlot, Cabernet Franc, Petite Verdot, Malbec and Carmenère.

Craig Bush and Jim Merdink will lead the tasting, and encourage members to talk instead of being silent. The plan is to educate and hone our palates, tasting, and winemaking skills.

Two wines will be tasted blind side by side, and discussed. The focus will be on the scoring system, with objective, reasoned feedback. After discussion, there will be an open group scoring. Wines will then be unveiled, with time for the winemaker to speak.
The scores will be tallied for wine-club awards to be presented at the fall gala event, and the scoring sheets given to the winemaker. Then we go on to the next two wines.

Reminder- 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.

Chairs for Social Events

The position of is still open. Now is your chance to help out with these popular events by volunteering to contact hosts for details and collect fees at the parties.

Congratulations to the 2008 Newport Seafood and Wine Festival Award Winners!

(Interviews with all the winners begin on page 4)

Craig and Mindy Bush	Best in Show - 2006 Pinot Noir
	Silver- 2006 Cabernet Sauvignon
	Bronze -2006 Pinot Noir Dijon
Roger Brown	Gold- 2005 Zinfandel
Noel Francisco	Silver- 2006 Syrah
Mike and Luna Hauser	Silver- 2006 Tempranillo/Pinot Noir
Michael Yamrick	Silver- 2006 Lemberger
Rick Kipper	Silver 2006 Concord Grape
Kevin and Jill Ross	Bronze 2004 Merlot
James Selby	Bronze 2006 Sauvignon Blanc
Ken and Barb Stinger	Bronze 2006 Cabernet Sauvignon

February meeting

President Don Robinson opened the meeting and new attendees introduced themselves. What to do with club funds and possible upcoming tours were mentioned. Lori Pritchard offered to mentor anyone who volunteered to be Social Chair. Craig and Mindy Bush were thanked for bringing snacks.

Pat Lundeen from Chemeketa Viticulture Center spoke on courses and services offered. Wines with faults and flaws were shared, and members were vocal in their responses.

Welcome new members!

Ken & Barb Stinger

Enter the 2008 WineMaker International Amateur Wine Competition

Enter your wine in the world's largest competition for hobby winemakers. The best homemade wines from across North America and around the globe will compete for gold, silver and bronze medals in 50 categories. Deadline for entries to arrive in Vermont is March 17, 2008. http://winemakermag.com/feature/543.html

Bordeaux Red Wines

Cabernet Sauvignon is influenced by the ripeness of the grapes at harvest. Green pepper, mint and eucalyptus, as well as tobacco, black fruits and spice are typical.

Merlot is supple and soft. flavors include herbal, cherry and chocolate flavors.

Cabernet Franc is similar to Cabernet Sauvignon, though more mellow and matures more quickly. Flavors include black cherry, cassis, chocolate, vanilla, spice, and cloves.

Petite Verdot has a deep purple color and a strong tannin structure, similar to Syrah. Flavors include earth, leather, smoke and cigar box, spice, minerals and peppers.

Malbec wine is soft with low acidity, moderate tannins, and fruit flavors. It is typically a medium to full-bodied red wine. Flavors include dark plum, blueberry, tobacco, sweet pepper and blackberry.

Carmenère produces medium-bodied deep crimson wines. Flavors include spice, red fruit, and earthy notes of chocolate, caramel, tobacco and pepper.

President's Musings

Hello WSWC members!

The warmer and longer days remind us that spring is near, and acting as harbingers of the upcoming winemaking season, the buds on most grape vines have come to life as they are just starting to swell.

Thanks to the nearly 40 members who attended our February 20th meeting. Our guest speaker, Pat Lundeen, spoke at length to our curious members about the Vineyard Management/Winemaking Program at the Northwest Viticulture Center at Chemeketa Community College. I encourage WSWC members to attend the tour of the Northwest Viticulture Center at Chemeketa that's being arranged, in addition to a customized winemaking workshop to be led by Barney Watson, the senior winemaking instructor.

Congratulations to the WSWC's 11 entries to this year's Newport Seafood and Wine Festival Amateur Winemaking Competition who won medals—including the Best in Show award for Craig Bush's 2006 pinot noir! What is it about WSWC members? We won the Best in Show at last year's Washington County Fair and the Oregon State Fair, and now Newport. It's not dumb luck: we obviously have a lot of folks who have learned a good deal about making exceptional wine. That's why I intend to explore further the notion of mentorships over the next few months.

Wine tasting and winemaking are inextricably linked. Such insight appears to have been a core philosophy of this club for quite sometime. In cooking, the chef is frequently tasting and fine tuning a recipe. Logically, it should be no different with winemaking. At our February meeting, we explored identifying wine flaws and faults, but in our goal to become better winemakers, we also must learn what makes wines "good" as well.

Identifying good-tasting/smelling characteristics in a wine (and bad ones as well) can be subjective, but there are usually agreed upon norms during competitive wine tastings. Despite some common ground rules, judging can be amazingly inconsistent and thereby frustrating. There were wines our members nearly unanimously gave a thumbs up at our January Monthly Meeting tasting and one wine that even got a second place ribbon in the 2007 Oregon State Fair, but they got no recognition at Newport. Competitions are equally frustrating for the amateur when judges score wines but provide little or no written reason for their scoring.

Fortunately, for our members' sake, the WSWC continues the tradition of frequent tastings with a goal of providing sound, constructive feedback—all with a common goal of making better winemakers.

Cheers!

Don Robinson
President, West Side Wine Club
971-219-1553 ©

Westside Winemakers Club
Leadership Team – 2008

President: **Don Robinson**
- Set agenda for the year
- Establish leadership team
- Assure that objectives for the year are met
- Set up and run meetings

Treasurer: **Bill Spiller**
- Collect dues and fees
- Pay bills

Webmaster: **David Ladd**

Web Content Editor: **Rick Kipper**

Secretary: **Luna Hauser**
- Communicate regularly about club activities and issues
- Monthly newsletter
- Keep updated list of members

Chairs for Tastings: **Jim Merdink and Craig Bush**
- Review and improve club tasting procedures
- Conduct club tastings

Chairperson of Education: **Don Robinson**
- Arranges for speakers for our meetings

Chairs of Winery Tours: **Mike Smolak** and **Mary Schaer**
- Select wineries to visit
- Arrange tours
- Cover logistics (food and money)
- Winery Tour 1 Chemeketa Viticulture Center Saturday May 10 at 10am. Free to members.
- Winery Tour 2 Tentative tour and tasting at Sokol Blosser on Sunday July 13
- Winery Tour 3 with picnic lunch

Chairs of Group Purchases

The chairperson makes the arrangements to purchase, collect, and distribute.
- Chandler Reach Vineyard – **Mike Fredd**
- Del Rio Vineyard – **Craig Bush**
- Supplies – These should be passed to the President for distribution

Chairwoman of Competitions: **Miriam Schnepf**
- 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: **Open**
- Summer picnic **– Open**
- Awards Gala – **Open**
- Holiday Party – **Open**

2008 Newport Seafood and Wine Festival WSWC Winners!

Craig and Melinda Bush
Best in Show - 2006 Pinot Noir

Silver- 2006 Cabernet Sauvignon

Bronze – 2006 Pinot Noir Dijon

Philosophy: Good wine starts with good grapes.

We have been making wine since 1991 but were inconsistent in our winemaking - got very serious about the craft in 2002 after spending a lot of money in 2001 to produce "merde". The goal has always been to produce good wine for our meal table.

This year in the WSWC we both hope to continue and build on the friendships we have made in the wine club, as well as assist others to make and enjoy good wine.

Advice:
(1) Do not be afraid to experiment.
(2) Know why you are doing whatever process you are doing – not just because you read/heard about it somewhere, i.e. in 2006 we added a greater % of whole clusters to our fermentations than normal because (a) we wanted to get spiciness and tannins into wines we figured would be fruit bombs due to a higher than normal degree of ripeness, and (b) we wanted to slow down our fermentation times more than usual.
(3) Monitor SO2 levels closely.
(4) In wine making, one plus one quite often does equal three – do not hesitate to blend wines of quality together, you will most often be very pleased with the results.

<u>The Pinot Noir</u>
I think these Pinots are like fruit bombs, yet they still have lighter color, spicy notes, and complexity we strive for and enjoy. They also have a fairly good acid balance so hopefully they will remain drinkable for a while.

The Pinot Noir grapes for the 2006 came from 5 vineyards – which equally comprise the Best of Show wine: Hyland Vineyards-Coury clone (Yamhill County); Sunnyside Vineyards-Wadenswil clone (Eola Hills); Courting Hill Vineyards-Jackson 29 clone (Banks, Oregon); Stormy Morning Vineyard-115 clone (Banks, Oregon); Wanzenreid Vineyard-Wadensville clone (North Plains, Oregon).

We were blessed with nice, albeit very ripe, fruit from all of our sources. With the exception of the Stormy Morning fruit, all of it came from vineyards older than 25 years so the highest sugars we had were just below 25brix. The acids and ph numbers were a little low so were added tartaric before the cold soak. Stormy Morning came in at around 25.8 sugar, about 3.4TA and 3.95 on the pH scale so we really dropped the ph with a major addition of tartaric acid – the final wine ended at 3.68pH – and we fermented this one open to drive off as much alcohol as we could. For some reason it seemed the wines really bound up the SO2 we added so we really monitored the levels of free SO2 on a regular basis, especially since we had so much in barrel (which requires addition of SO2 more often than storing in carboy).

We crushed and de-stemmed about 70% of the fruit, and added back in 30% as whole cluster-the aim being to get some tannic structure and spiciness from the stems in a very ripe year. The exception was the Courting Hill which was 20% de-stemmed and 80% whole cluster – just experimenting. Cold soak for 4 days before pitching yeast.

Yeasts used were RC212, Wyeast Chateau Red and Wyeast Zinfandel. Closed top fermenting with punch down 4 times daily until brix was around 5 then slacked off to twice daily. Pressed about two days after dryness. Max. cap temperature was around 88-90 degrees for a couple days, reached that temp about 5-6 days after pitching yeast. Pitched Wyeast 4007 liquid ML cultures at about 2 brix. Total time between harvest and first pressing was right around 21 days. Let settle about 4 days in carboys before racking to barrels. Added 25ppm after 2 months in barrel. Thereafter about 10ppm every two month.

Wanzenreid was a little tannic/steamy (gee, I wonder why?) so an egg-white fining was used in late July. We still have over ½ of our 2006 Pinot Noir in barrel waiting to bottle.

We used a combination of new and neutral French barrels, all of the wine spending at least a 6 months in barrel. Our new barrels were Francois Freres, Allier-medium plus toast and Sequin Moreau, Center of France-medium toast. The combination between new and used is about 30% new, 70% 2-10 years old.

Craig and Mindy Bush (continued)

Cabernet Sauvignon

The 2006 Cabernet Sauvignon was a blend of 90% Cab Sauv. from Del Rio Vineyards, and 10% Merlot from Del Rio – with a very special thanks to Don Robinson for his portion of the Merlot, which allowed us to barrel age enough wine in a new 15-gallon American oak barrel, and David Middendorf for his consultations on the Cabernet production.

The Cab from Del Rio came it at 25.4brix, TA of 3.8 and pH of 3.9. We added tartaric acid to get TA of 5.5, a pretty big shift. 100% de-stemmed. We did a cold soak of 3 days and then added 2 yeasts, Wyeast Bordeaux and Red Star Pasteur Red into the fermenting bin.

Fermented closed top with punch down 4 times daily. Added 4007 ML strain at 2 brix. As with all our red wines, we add a liquid "cocktail" of yeast nutrients and hulls twice during fermentation, first when there is the initial 5 brix drop and one with about 7 brix left. With much assurance from Mr. Middendorf that things would be fine, we left the wine - covered and alone in the dark - for about 10 days after dryness to extract additional flavors and tannins. Total time from crush to press was 28 days.

We pressed and let stand in carboy for four days before racking into barrel. Also, as with our other reds, we separate free-run from press wine for separate handling, eventually combining them back at blending time. We have found this allows us more options with our blends. For example the Cabernet from Newport is 10% Merlot, 30% press Cab Sauv. and 60% free run Cab Sauv., a blend we really enjoyed from the blends we created. The pH of the finished wine will be a bit over 3.6.

The Cabernet spent time in new French oak and 1-year-old American oak. It is still in neutral American oak awaiting bottling.

Roger Brown

Gold- 2005 Zinfandel

Grapes were from the Dalles
(got them with Ed S.)
Pasteur Red yeast
PH was around 3.4
Brix about 24
American medium toast oak chips
Cold soaked a couple days.
Added malo 4 days after initial ferment.
Only made 5 gallons (sure wish I had more)
Bottom line – I got lucky. In 2006 same grape, process, wine was blah and blended it just to make it drinkable – who knows?

Noel Francisco

Silver- 2006 Syrah

The grapes were from the Horseheaven Hills AVA, Destiny Ridge vineyard owned and operated by a Prosser winery called Alexandria Nicole Cellars.

After the grapes were harvested, I crushed the grapes the old fashion way--stomped them with my feet. After all stems were taken out, I cold soaked the must in 10 gallon container with a 5-lb block of ice for five days. Then get temperature back up to about 60F.

Then introduced the yeast, fermented until dry (about 12 days), then racked into 13-gallon Hungarian barrels (new) and let it aged there for 8 months. Racked a couple more times for clarity, and then bottled.

Didn't have any problems at all during the process...the owner at Alexandria Nicole said to just let the grapes express itself in the bottle...Did not have to make any adjustments...acidity, ph, and sugar content were all just right, although sugar was at 25.5.

This is kind of my philosophy on wine making...try not tinker too much with the grapes, unless it is really out of whack! Let the grapes make itself known, not the other way around.

I have been making wine since 2003, and so far I have been fortunate to get just the right grapes for the wines I wanted to make...made Pinot Noir, Chardonnay, Riesling, Syrah, various fruit wines, and the latest is Viognier.

I am finding that each grapes has its peculiarity and you need to know what that is, to express its own varietal character. For instance, be gentle with Pinot Noir (like a ballerina), don't outmuscle the Syrah (it's the Sugar Ray Leonard), must go with flow with Riesling (happy go lucky kinda grape)...and you can be picky with Chardonnay.

I hope to learn more on different wine techniques and continue searching for vineyards that grows the varietals of grapes that I think would express the right character for that varietal.

Mike and Luna Hauser

Silver- 2006 Tempranillo /Pinot Noir blend

Philosophy:
Trust the grapes.

We have been making wine since 2002, starting with fruit wine the first year and grape wine since 2003. We try to find the best grapes possible, and maintain a relationship with the vineyard grower. That has taught us to let the grapes do what they do naturally, and not to interfere with unnecessary adjustments. Pay attention to the grapes. Know what they want, and don't try to force them.

The Pinot Noir grapes were from Hyland Vineyard, McMinnville AVA, and the Tempranillo grapes came from Plagmann Vineyard in Albany, OR. Because of the exceptional quality of the grapes in 2006 no adjustments were necessary. Pinot Noir was Brix 27, pH 3.73 and TA .64. Tempranillo Brix 24.5, pH 3.83, TA .58

We fermented the pinot and the tempranillo separately in carboys, using the same process we use with all red grapes. The grapes were crushed, destemmed and sulfited to at least 50ppm. They were cold soaked for four days by covering and keeping in a cool garage room. No ice was added. The first of three nutrient additions occurred on the second or third day. A few gallons of must were removed for a pied de cuve, warmed to about 65 degrees, and began to ferment on its own. Then the bulk of the must was warmed, the pied de cuve added, and cap formed quickly. The second nutrients were added at fermentation.

We used open fermentation vats, covered with a sheet, and punched several times a day. The third set of nutrients was added at about 13 Brix. At the same time, some yeast dregs from the bottom of another pinot fermentation were added to the pinot, and a mixture of D80 and D21 yeasts were added to the Tempranillo. Malolactic was added at 5 Brix.

They were pressed at about 0 Brix, and settled for at least 24 hours before siphoning into carboys. The tempranillo was oaked with American oak beans, light toast, and the Pinot with a combination of French medium and med plus toast.

At the first racking there was ½ a bottle of each of them extra, so we put them in the same bottle and corked it. A few weeks later we opened it and were surprised at how drinkable it was. The red fruit of the pinot combined well with the heavier dark fruit and tannin of the tempranillo. In January 2008 we bottled one case as a 50/50 blend and entered them to see what the judges thought of it.

This year we hope to get some good Pinot Noir grapes, celebrate the success of WSWC in making good wine by sharing and tasting, and enjoy learning with our wine-making buddies.

Rick Kipper

Silver-
2006 Concord Grape

The grapes were from my parents backyard in Corvallis from vines I planted in High School.

Yeast: Red Star Cote des Blancs

Storage: In glass Carboy, no Oak

At crush, the juice was 16 degrees Brix. I pressed the grapes to remove the skins, then cooked the skins on the stove to release the color. Joining the cooked skins back with the juice and pressing again produced five gallons of deep purple juice. I had the intent to simply can the juice in Mason jars. But I ran out of time and jars. So I decided make wine.

With encouragement from club members, I wanted to try making a higher alcohol wine. I added sugar to the warm juice increasing the Brix to 27.5 degrees, then added 500ml of must from some Niagara wine I had started on the Cote des Blancs two days earlier. Niagara grapes have essentially the same foxy nose as Concords. In 10 days I had a completely dry 15% alcohol wine in one five gallon glass carboy.

The Niagara wine was also intended to be higher alcohol but ended up with 15% alcohol and 2.5 degrees of residual sugar. I later learned at a club meeting that white wines have a higher ratio of potential alcohol to the initial Brix. So I had added too much sugar for the yeast to take it to dryness.

The dry Concord, however, needed some sweetness, so I blended the five gallons of Concord with the odd ninth gallon of Niagara producing two 3 gallon carboys. The additional sweetness was just enough to cover the burn from the 15% alcohol.

Michael Yamrick

Silver- 2006 Lemberger

The Lemberger came from Red Willow in Yakima Valley. It is a beautiful place and a scenic picture of the vineyard made it into the 2008 Washington calendar.

The grapes were crushed on Sep. 24, 2006, and fermented in 24 gallon food grade plastic primary fermenters using Lalvin 71B-1122 yeast. After the press, young wine was aged in a 100 L stainless steel container with a large handful of oak chips added. The remainder was aged in carboys.

I am happy to say that there were no problems with this wine from beginning to end. Everything went smoothly. Well, there was one problem, the amount in the stainless steel decreased a bit during its aging from tastings. Good thing the container has a floating lid.

One of the characteristics of Lemberger wine is its shelf life. The vigneron said to drink it before two years of age. I used some to make a Chocolate Port wine which turned out quite well. Since that turned out well, my remaining 8 gallons shall become Port, too. Five will become Lemberger Port; the other 3 will become more Chocolate Port, as it disappeared during the 2007 holiday season.

My two pieces of advice are:

1. If you have a problem, address it as soon as you recognize you have a problem. My 2007 red had a hydrogen sufide problem. I should have racked the wine earlier, but with more rackings with aeration and copper wire, the problem appears to be fixed.

2. Keep good notes on what you do. From what I have heard, a number of us had hydrogen sulfide problems in 2007 with RC212 yeast.

Kevin and Jill Ross

Bronze- 2004 Merlot

Philosophy: Keep it simple. Nature already provides enough variables.

The grapes came from Yakima Valley Merlot, from Prosser, Washington. Purchased through Brehm Vineyards, but they don't use this supplier anymore. My test numbers didn't match Brehm's, but I didn't make any adjustments anyway.

I put them through cold-soak and extended fermentation - I was in an experimental phase. I also forced it through Malolactic.

It was on oak chips for about 3 months in carboy. I probably didn't rack it enough

This wine is my first real success. My first year gave me false hope (it was pretty good), then we had 2 years of failure. Things are looking up, though. I'm happy to be part of this group and have access to a great store of members' experiences.

(Award winners continued on next page)

The 31st annual Newport Seafood & Wine Festival assembled 12 judges to evaluate 117 amateur wines from as far away as New York and Canada. They awarded ten Gold medals, thirty Silver medals, and twenty Bronze medals.

The festival is always the last full weekend in February. Wine entries can be submitted at Steinbart's in January.

James Selby

Bronze 2006 Sauvignon Blanc

I have been making wine since 1973, used to be very active in Missouri Winemaking Society when we lived in St. Louis, enjoy the hobby very much.

Actually I was not real proud of this wine so entered it to get opinions on what was wrong with it. My Blackberry, which everyone seemed to like at last summer's picnic and at the Christmas party did not score! I'll be interested to see the judge's opinions.

I bought the grapes from Joe Ginet in Applegate Valley, near Jacksonville, OR. Mike Yamrick and I also bought chardonnay and viognier from him and Mike won some prizes with that wine last year.

The trip was a comedy of errors, including an overheated transmission so we did not start to crush and press over 1000 lbs of grapes until 7 pm! Obviously it was cool when we crushed on Sept. 30.

I bought 217 lbs which yielded 12 ½ gal of finished wine. I added sodium bisulphate and let sit for three days, then added 12 teaspoons pectin and 12 tsp. of yeast nutrient for one day, then added Red Star Montrachet yeast the next day. I tried to keep the juice below 70 degrees and think I succeeded because the fermentation took a month to get to .990.

The juice tested as acid at .7, ph 3.3, Specific Gravity 1.092. I did not balance a thing or use malolactic. At first the wine seemed a bit acidic to the taste so I cold-chilled it for 60 days. Then the acid tasted ok but it was too dry so I added just enough sugar (1/2 cup per gallon) to get SG to .996, which is the dryness my family likes, and the final alcohol was 12%.

We did not bottle until June 1, 07. I only racked twice, the first time on Nov. 4 after starting the wine Oct. 4 and the second on Jan. 27, 07. No oak was used, only 6 ½ gal plastic fermentation units with spigots for a month, then to glass carboys.

I really just try to make wines that my family likes, don't enter a lot in contests. I wish we were closer to the club meetings so that we could get there more often as I have learned a few things that improve my winemaking, like keeping white grape juice cool during initial fermentation.

Ken and Barb Stinger

Bronze 2006 Cabernet Sauvignon

My philosophy is to find the best grapes and let them do their thing with minimal manipulation. I am still discovering the best techniques.

My wife and son and I started making amateur wine in 2001 and thoroughly enjoy the hobby. My son has since gone on to bigger things by opening a commercial winery in Walla Walla (Adamant Cellars). I am new to WSWC and hope to learn from more experienced vintners.

The grapes were picked on October 18th at Portteus Vineyards in Yakima Valley and brought home as clusters. They were crushed and de- stemmed that evening producing about 45 gallons must. The must was sulphited and then cold soaked for 4 days. Initial specific gravity was 1.106 (25.3 brix), Ph was 3.8 and TA was 0.74. Enoferm BDX (Bordeaux) yeast along with nutrients were pitched after cold soak.

The must was initially covered with CO2 and wrapped with an electric blanket to help kick it off. Fermentation took 7 days with maximum temperature of 85 degrees days 3 and 4. Malolactic culture was added day 5 at 1.004 specific gravity. Did not extend the maceration.

Torpedo siphoned and light-pressed 18 gallons into carboys (mostly free run). Allowed wine to settle for 2 weeks then racked into a 3rd year French oak, medium toast quarter barrel (plus 2 gallons top off wine in jugs).

At 4.5 and 9.0 months aging, racked the barrel and added some Tartaric acid to bring TA back up to 0.65. At 12.4 months aging brought SO2 up to 70 ppm then bottled 2 days later.

Five and one half cases were produced. This wine was not very impressive up to about 3 months but then improved considerably with additional aging.