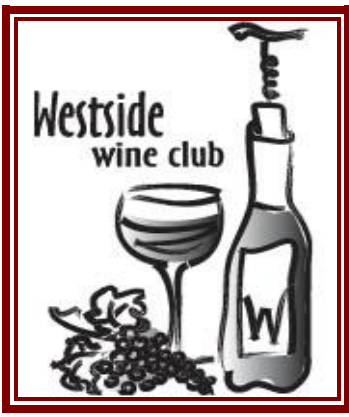


# West Side Wine Club

## February 2009



### 2009 Calendar

**January 21<sup>st</sup>**  
Plan for the year

**February 7<sup>th</sup>**  
Scott Paul Tour

**February 18<sup>th</sup>**  
Bordeaux tasting

**March 18<sup>th</sup>**  
Crush talk/Speaker  
Location: Don Robinson's  
House

**April 15<sup>th</sup>**  
Other Reds tasting

**May 20<sup>th</sup>**  
Speaker?

**May 2nd**  
Winery Tours

**June 17<sup>th</sup>**  
Speaker?

**June 20<sup>th</sup>**  
Clear Creek Distillery Tour

**July**  
WSWC Annual Picnic!

**August 19<sup>th</sup>**  
Other Whites

**September**  
Awards Gala!

**October 21<sup>st</sup>**  
Pinot Noir tasting

**November 18<sup>th</sup>**  
Pinot Gris / Viognier

**December**  
Elections  
Crush Talk

**Next Meeting:** March 18th, 2009 at 7 p.m.  
**Place:** Don Robinson's House  
**Subject:** Speaker and Crush Talk  
**Snacks:** Daniel and Patti Larson  
**Website:** <http://www.westsidewineclub.com/>  
**Message Board:** <http://groups.yahoo.com/group/Westsidewineclub/>

### A few reminders:

- 1.) Be sure to bring a glass to taste some wine.
- 2.) Name tags are distributed before the meeting. Come a little early to help set up so that we can start promptly at 7pm and end by 9pm.
- 3.) For all our protection, a waiver will be signed by all current and future members.
- 4.) 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.

### Membership Fees and Waiver

#### Membership Fees Due

Dues are \$15 single, \$25 couple. Please bring a check to the next gathering, contact Treasurer Bill Spiller at [bill@nationalrentacomputer.com](mailto:bill@nationalrentacomputer.com) to send a check, or pay via PayPal to [bill@nationalrentacomputer.com](mailto:bill@nationalrentacomputer.com).

The yearly waiver will also need to be signed. Please print out the 2009 waiver form from our website at <http://www.westsidewineclub.com/current.html> and bring it with your check.

Membership gives you a chance to meet regularly with other winemakers to taste and judge our wines. You get an opportunity to hear speakers, take tours and attend social events with fellow winemakers. Membership includes access to group grape purchases, emails about equipment and grapes for sale, and advice on the club message board.

### March Meeting Location

Due to the fact that Marj is having knee surgery (Good Luck Marj!) our March meeting has been relocated. Don Robinson has graciously offered to open up his home for us, thank you Don. I will be sending an evite out to kinda get a rough number of how many people are going to attend. Don lives in North Portland at 219 N. Baldwin St., located only about three minutes from I-5 at the Lombard East exit, his phone number is 971-219-1553 just in case you get lost. This should be a great meeting and hope to see you there!



## Just a note from the secretary's desk

Every month there will be a Wine Region column that will feature a region and some facts on grape growing practices, varietals, wines, wine culture, etc. If anyone would like to learn about a specific region then feel free to contact me before the beginning of the month and I will use your suggestion as that month's featured region.

## Wine Region of the Month: Spain and Portugal

### Spain

The Five most important wine regions of Spain are Rioja, Ribera del Duero, Jerez (Sherry producing region), Penedès and Rias Baixas. Wines of Spain were traditionally aged for up to 25 years in barrels, today they are aged no longer than two decades. Spain has about a 5th of all the vineyard land in Europe equaling about 2.9 million acres. They are ranked 3<sup>rd</sup> in production in the world due to the low yielding vines planted on dry, infertile land. Their top white grapes are Albarino and Parelada. The country's most loved and praised grape though is the red grape Tempranillo.

### Portugal

More than any other country Portugal has kept its traditions in viticulture and winemaking. Traditionally there have been two Portugal's, the one that makes Port and the one that makes dry table wines. As small as the country is it is ranked 14<sup>th</sup> in the world for production. An astonishing 230 different grape varieties are grown there with more than 80 of them grown in the region of Douro. There are 7 major wine regions in Portugal; Minho, Douro, Bairrada, Dao, Alentejo, Setubal and Madeira.

There is so much more information and a good source is *The Wine Bible* by Karen MacNeil.

## Congrats, Award winners of the Newport Seafood and Wine festival!

The WSWC had 18 medal winning wines at the 2009 Newport Seafood and Wine festival. Of the 18 awards 2 of them were Gold going to Bill Spiller and Juliet Cardinal. Congratulations to all!

## Thinking about buying a barrel? Some articles to help you:

Jon Kahrs

**Choosing barrels for pinot noir:** This article provides a real nice overview of the principles in using and choosing oak barrels with pinot noir. This article primarily looks at the philosophical and practical variables that go into picking barrel for pinot:

<http://www.winebusiness.com/wbm/?go=getArticle&dataId=60136>

**The art of using way too many barrels:** Commercial winemakers put a lot of thought into choosing their barrels. This article reviews the decision making process of one winemaker. Also provides a nice review of the wood and specific barrel manufacturers:

<http://www.winebusiness.com/wbm/?go=getArticle&dataId=29559>

## Some interesting upcoming wine events:

Seminars at Penner-Ash

2-4 pm, \$30 for one class. \$75 for three. 503 554-5545 or natalie@pennerash.com

Pairing pinot noir with truffles and mushrooms: March 22nd

Syrachs from around the world: April 5th

The secrets of blending pinot noir: May 17th

2009 Passport to Pinot - July 26 - Sunday Afternoon Only - US \$125.00 each

Passport to Pinot

A POCKET VERSION OF THE THREE-DAY WEEKEND

SUNDAY, JULY 26, 2009

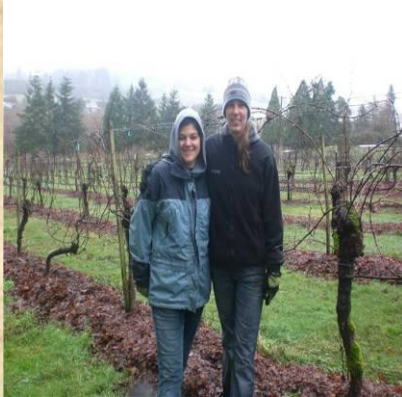
2:00 - 5:30 pm

In the Oak Grove

<http://www.ipnc.org/passport.php>



Spain and Portugal regions



## President's Musings

Greetings WSWC members!

Thanks to all members who shared their Bordeaux style reds with us last month. There were great wines from both our newest and our most experienced members. This month we have the special treat of meeting at Don Robinson's house in north Portland as Marge will be recovering from her knee replacement surgery. At our next meeting, we will be sharing crush stories and winemaking tips as well as hearing from a speaker. We have lots of great winemakers to chat with; including two Gold medal winners from the Newport Seafood and Wine Festival; Bill Spiller and Juliet Cardinal. Congratulations to all who earned awards!

Planting is going well at the vineyard; I am already talking about the Pinot Noir that will be made in 3 years! I realized what the term 'wine geek' meant when I bragged to my friends about the unique complexity of my soil because of the high organic matter content due to the basalt rock layer....

My head is spinning with things I need to do in the vineyard, and I look at the new vines and see 2 tiny, BB sized, fuzzy buds. I can't believe these 6" sticks are creating this much excitement, stress, back breaking work, and great wine. I understand why grapes were one of the first domesticated crops. There is a fascination in grooming and training a vine into a vineyard, into a landscape, and into a legacy. It's really exciting!!

In the cellar things will start to wake up again soon. Malolactic fermentation should be finishing up and we can all throw a dash of SO<sub>2</sub> to protect our wines. We should see some of our white wines being racked again to prepare for an early summer bottling, and the continued quiet aging of our beloved pinot. Of course it's always a good time to invite another member over for a barrel sample.

While we wait for the buds to break, we can continue to develop our winemaking skills. Often we become better winemakers by sharing stories about difficult batches of wine or talking about wines flaws. Prevention is key in winemaking and I'd rather hear about someone else's mistake than tell my own sob story. And there's not a better person to drink a glass with than the winemaker himself and hear the story of the wine. There are so many award winning winemakers in our club and I look forward to some great winemaking talk!

Cheers!

Dana Blizzard

# West Side Wine Club Leadership Team – 2009

President: **Dana Blizzard** [danablizzard@comcast.net](mailto:danablizzard@comcast.net)

- o Set agenda for the year
- o Establish leadership team
- o Assure that objectives for the year are met
- o Set up and run meetings

Treasurer: **Bill Spiller** [nrac@msn.com](mailto:nrac@msn.com)

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

Secretary: **Elissa Fenske** [elissafenske@hotmail.com](mailto:elissafenske@hotmail.com) or [elissafenske@gmail.com](mailto:elissafenske@gmail.com)

- o Communicate regularly about club activities and issues
- o Monthly newsletter on first Wednesday
- o Prepare meeting agenda
- o Keep updated list of members, nametags and other data
- o Club message board invitations

Chairperson of Education: **Jon Kahrs** [jekahrs@aol.com](mailto:jekahrs@aol.com)

- o Arrange speakers for our meetings

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

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

Chairs of Winery Tours: **Mike Smolak**  
[SmolakM@DimensionResources.com](mailto:SmolakM@DimensionResources.com)

- o Select wineries to visit
- o Arrange tours
- o Cover logistics (food and money)
- o Winery Tour 1
- o Winery Tour 2

Web Content Editor: **Rick Kipper**

Webmaster: **David Ladd**

Chairs of Group Purchases

The chairperson makes the arrangements to purchase, collect, and distribute.

- o Any grape purchases – **Sammy Nachimuthu**  
[murugasamy\\_nachimuthu@yahoo.com](mailto:murugasamy_nachimuthu@yahoo.com)
- o Del Rio Vineyard – **Craig Bush**  
[pnoir1@verizon.net](mailto:pnoir1@verizon.net)
- o Supplies – These should be passed to the President for distribution

Chairwoman of Competitions: **Miriam Schnepf**

- o Work with Washington County Fair staff
- o Encourage club participation in County Fair
- o President will be the contact for the Oregon State Fair.

Chairs for Social Events: **OPEN**

- o Summer picnic
- o Awards Gala
- o Holiday Potluck