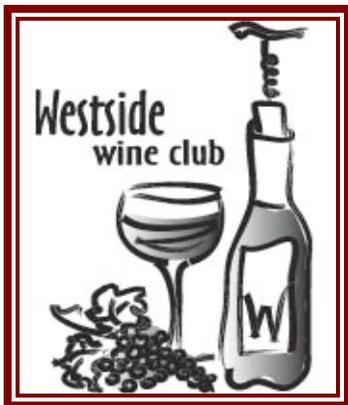


# West Side Wine Club

## February 2010



### Scheduled Meetings

**December 16, 2009**  
Elections /Crush Talk

**January 8, 2010**  
Awards Gala

**January 20, 2010**  
Plan for the year

**February 17, 2010**  
Bordeaux tasting

**March 17 2010**  
Flaws & Faults & barrel samples

**April 21, 2010**  
Other Reds tasting

**May**  
Winery Tours

**May 19, 2010**  
Monthly Meeting

**June 16, 2010**  
Fruit Wine/Mead

**July**  
Annual Picnic

**August 18, 2010**  
Other Whites

**September 15, 2010**  
Monthly meeting

**October 20, 2010**  
Pinot Noir tasting

**November 17, 2010**  
Pinot Gris / Viognier

**December 22, 2010**  
Elections /Crush Talk

**Next Meeting:** **Wednesday March 17, 2010 at 7 - 9 p.m.**  
**Place:** Oak Knoll Winery  
**Subject:** Trudy Kramer of Kramer Vineyards, Faults & Flaws, barrel samples.  
**Snacks:** Mike & Luna Hauser  
**Website:** <http://www.westsidewineclub.com/>  
**Message Board:** <http://groups.yahoo.com/group/Westsidewineclub/>

Bring your wine you think has a minor flaw or major fault or possibly a barrel sample for evaluation. Maybe we can identify the problem and advise how to prevent or fix it. Trudy Kramer of Kramer Vineyards will be on hand to give us her opinion and also some insight from her years as a winemaker and wine judge at the Oregon State Fair.

A few reminders:

- 1.) Please bring two glasses to taste from.
- 2.) For all our protection, all members must sign a waiver every year. You can also pay 2010 dues at this time.
- 3.) Meetings begin at 7pm and end by 9pm. If you can get there a little early to help set up, please do, and be ready to put away chairs and tables at the end.

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

### February Meeting Minutes

Jon opened the meeting at 7 Pm and thanked Don Robinson for hosting tonight's meeting and everyone for bringing appetizers. Twenty-four members were in attendance.

Jon mentioned that Terry Swan has beef for sale at \$2.25 per pound. Contact Terry at [terryswan@hotmail.com](mailto:terryswan@hotmail.com) or phone at 503-829-9019.

Jon also talked about Burgundy classes available at Scott Paul Winery as being well worthwhile. The March class is \$15. Jon was asked to send out an e-mail.

Steinbarts offers vineyard management classes. Jon will also send an e-mail on this. We received an e-mail from David LeClaire, who is a wine event promoter, about holding a West Side wineries tasting. We were not sure how this involved the WSWC; Jon may contact him for more information.

There were negative comments about the Newport amateur competition. The ribbon winners did receive a congratulatory e-mail with a one-line comment on the wine. We will wait to see if we receive judge's notes.

No one has heard anything from Sammy Nachimuthu (family emergency in India) who is our main contact for several grape buys in Washington State. We need to decide if other members need to pick up responsibility for these vineyards, volunteers are needed.

Contact Jon Kahrs at [jekahrs@aol.com](mailto:jekahrs@aol.com).

Craig mentioned that Lemelson Winery has offered one full acre of Pinot Noir cropped to our specifications for \$6500. At 5 tons, that's \$0.65 per pound. Lemelson is totally organic. Craig has not heard back from Del Rio vineyards.

Terry Swan has considerable acreage in grapes and these are available to club members. Contact Terry at [terryswan@hotmail.com](mailto:terryswan@hotmail.com).

The tour of "Sake One" has not been set, we are shooting for April. **\*(NOTE: see pg. 3)**

The tours of Soter and Bel Ponte has not been finalized, we are shooting for June.

Robert Lunifeld/Ann-Marie Lamb volunteered to research and organize a Columbia Gorge winery tour, Thanks.

The Bordeaux tasting was mostly Cabernet Sauv., Merlot and a couple blends, 10 in all. There was both praise and critique for all the wines (Don Robinson was caught running to the basement for a second bottle, a better one, when his was tasted). The voting was simplified to a show of hands for no medal, bronze, silver or gold. The winners for the evening were:

- 1<sup>st</sup> - Dennis Kasten – 06 Cabernet Sauvignon
- 2<sup>nd</sup> - John Hooson/Don Hoffard – 07 Cabernet Sauvignon
- 3<sup>rd</sup> - Ken & Barb Stinger – 08 Cabernet Sauvignon

## Wine Related On the Web

### Faults & Flaws

Here is a website with good descriptions of various "Faults & Flaws" as well as other interesting articles.

<http://www.bcawa.ca/winemaking/flaws.htm>  
[- Reduced Sulphur](#)

Kathy Cole, wine writer for the Oregonian, has a regular video on you tube at:

<http://www.youtube.com/kcoleuncorked>

Steinbarts offer seasonal classes on wine making and vineyard management.

Contact them at:

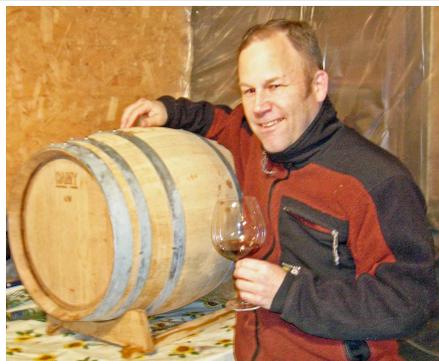
<http://www.fhsteinbart.com/> 503 232.8793

Oregon State University Extension Service publishes a monthly newsletter on Viticulture & Enology. They can be found at: <http://wine.oregonstate.edu/newsletter>

Ever wonder how to correctly pronounce a wine term? At this site, simply find the term and click on the speaker.

<http://www.wineloverspage.com/lexicon/>

## President's Musings



### President's Musings #3: Be your own Negotiant:

At present we inhabit a season where the increasing sunlight serves as a tantalizing harbinger of the warmer months to come. For the vineyards and orchards, now is the time to prune the vines. Last year, Rick Kipper, Sammy and myself took care of a vineyard in Southwest Portland. The vines are almost 20 years old, so they are not new vines and have potential for quality grapes. When we first looked at them last year, they required a lot of work. Unfortunately, we didn't know how to handle the "French spacing" of the plants: Only one meter separates the plants in a given row. We tried to place 2 canes and 10 buds on each side. The result was that we ended up putting the canes and the clusters in the canopy. Not a good idea. It was overall a very good experience, but there were no grapes worth taking.

Our tour last year to Prive and Laura Volkman really enlightened us. We noticed how Laura only used one cane per plant, which ran in one direction. This helped her properly manage the one meter distance between plants. We pruned the vines this year using that method and this time all the clusters will be at the bottom of the plants. Hopefully this will help prevent the powdery mildew that destroyed our grapes last year. This experience, like all experiences with the wine club, has given us a small feel for the struggles and fears that the typical vineyard owner experiences. The difference is that we can walk away.

This perhaps explains why France has a long tradition of negociants who purchase grapes from a variety of vineyards. The result is that they make solid, inexpensive quaffable wine by mixing base wines from different regions. They learn about the different terroir and how to be successful with various grapes. We have had the opportunity to purchase grapes from many wonderful Vineyards such as Chandler Reach and Stormy Morning, This year, not only are trying to secure some more fantastic grapes from our previous vineyards in Eastern Washington and Oregon, we may actually be able to source new grapes from classic vineyards, such as Lemelson. A couple of years ago we would have been lucky to find any grapes of quality. Since I have been a member of this club, you had to hunt for your own pinot grapes. Sometimes you might get lucky, while other times you would be less lucky. The low cost of grapes and the overall glut of grapes puts us in the driver's seat. Not only can we buy grapes from world class vineyards, we can even dictate the poundage per plant. We potentially can get a hold of grapes of premier cru quality. We're becoming amateur negociants!

Over the next couple of months you will have the opportunity to purchase a variety of grapes from Eastern Washington/Oregon and the Willamette Valley. I strongly encourage everyone to take advantage of this opportunity. By purchasing with our club and pooling our buying power we not only learn about the terroir, we gain outstanding wines for many years to come. And of course, take advantage of our exciting tours this year. Enjoy our spring and remember to drink responsibly and drive responsibly.

Jon Kahrs  
President, West Side Winemaking Club



## **THE BREAKABLE RULES OF BLENDING HOMEMADE WINE**

On the whole, blending to improve wines is more like an art than a science, and like any art there are some basic rules, and like art, these rules are allowed to be broken or simply set aside by the contrary opinion of one artist's tastes. What follows is a list of "breakable" rules picked up from literature, first hand wine making experiences and by observing the results of other winemakers. They are listed in order from the least breakable to the most breakable:

- 1- Blend wines that are fundamentally sound. Don't treat blending as a cure for a sick wine. The wines most suitable for blending are the ones with considerable quality but might have a single correctable defect. Wines that create a whole wish list of "wants" seldom are candidates for successful blending.
- 2- Have a specific reason for blending or have a specific goal you are trying to reach through blending. Don't just blend because you want to make a wine supposedly better, be specific. For example, know that you are blending to adjust a particular fundamental feature of a wine such as acidity, color, and residual sugar. And, also know what measurement you want that feature to read. Or from a more subjective point, know that you are blending to alter a nuance of a wine such as its herbal undertones. Or, you may have a commercially available wine you would like to simulate and that is your ultimate goal.
- 3- Do test blending with small amounts before blending in bulk. If possible have someone help you. Have them mix a variety of blended ratios of two wines, say 4 or 5 different combinations, then you and others can do a blind tasting. Let your favorite blending choice be the guide to fine tune the next set of blending to be blindly tasted, and so on. Once you feel you have produced the ultimate combination, you might even consider bringing a third wine into the picture. This can obviously go on to an endless number of rounds and with an endless number of wines, which brings up two drastically important points. As an amateur blender try not to swallow your sips, have a bucket handy to spit in. The second point is observing rule number four.
- 4- When you feel you have reached a blending decision; wait at least a day before taking action. This will give your palate a chance to unwind and re-taste the blending from a fresh and sometimes more sober standpoint. Blending is not something to be rushed, but something to be done with solid footsteps and a reasonable amount of certainty. Take a step back and reconsider all the characteristics of the chosen blend in a more holistic fashion. Forget about analyzing it. What is your overall impression as a wine drinker after the first sip or two?
- 5- Fine or filter wines after blending, not before blending. If you filter your wines, it is best to wait a few days after blending. Every so often reactions between two or more wines can cause various precipitations to occur. This is for the most part an unpredictable phenomenon and should be just thought of as something that rarely happens and easily solvable through filtration and/or finings.
- 6- Blending wines from different years, in general, does not work as well as wines blended from the same year. Wines blended from different years seem to have more instances of precipitation. These types of blends also seem to pull the older vintage back to a youthful harshness even though it may have been almost at its ultimate age for consumption.
- 7- Blend wines that are similar in character. It is much safer and easier to blend wines of similar or like type than it is to blend wines that are dissimilar. For example, blend heavy Reds with heavy Reds, just as Cabernet is often blended with Merlot or maybe, a little peach wine with some Reisling. But, attempting to blend Merlot with Reisling, while possible through luck, is not likely to increase the quality of your cellar stock.

### 2010 Newport Seafood & Wine Festival

Congratulations to the following WSWC members who won ribbons at this year's festival:

Michael Franks	Silver; Sangiovese
Francios Serrou	Silver; Cabernet Sauvignon
Francios Serrou	Bronze; Cote du Rhone Style
Ken & Barb Stinger	Silver; 08 Cabernet Sauvignon
Ken & Barb Stinger	Bronze; 08 Pinot Noir

The complete list can be found at: [http://www.newportchamber.org/sw\\_amateur\\_winners10.htm](http://www.newportchamber.org/sw_amateur_winners10.htm)

If I missed anyone, send me an e-mail at [kbstinger@verizon.net](mailto:kbstinger@verizon.net)

\* NOTE: The tour of Sake One has been set for Saturday, April 24<sup>th</sup> starting at 1:00 PM. E-mail Mike Smolak at [SmolakM@DimensionResources.com](mailto:SmolakM@DimensionResources.com) or phone at 503-445-2626 with your RSVP.

SakéOne: 820 Elm Street. Forest Grove, OR 97116 <http://www.sakeone.com>

# West Side Wine Club Leadership Team – 2010

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

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

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

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

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

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

Chairperson of Education: **Craig Bush** [pnoir1@verizon.net](mailto:pnoir1@verizon.net)

- Arrange speakers for our meetings

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

- Conduct club tastings
- Review and improve club tasting procedures

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

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

Web Content Editor: **Rick Kipper** [kips@lycos.com](mailto:kips@lycos.com), [rckipper@bpa.gov](mailto:rckipper@bpa.gov)

Webmaster: **David Ladd**

Chairs of Group Purchases **Sammy Nachimuthu** [murugasamy\\_nachimuthu@yahoo.com](mailto:murugasamy_nachimuthu@yahoo.com)

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

- Chandler Reach Vineyard –**OPEN**
- Del Rio Vineyard – **Craig Bush** [pnoir1@verizon.net](mailto:pnoir1@verizon.net)
- Supplies – These should be passed to the President for distribution

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

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

Chairs for Social Events: **Barbara Stinger and Sammy Nachimuthu**

- Awards Gala/Holiday Party