

# West Side Wine Club

March 2013

Monthly Rant



## 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 4, 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.

Alice and I have just returned from a week on our property in Murphys, California. We took the opportunity, when we weren't standing in the sun purring softly, to visit some of the more than 30 wineries in the area. Downtown Murphys is only about 5 blocks long, but has more than 25 tasting rooms, overwhelming to be sure, but in the best kind of way. Calaveras County is now just beginning to be recognized for the quality of its wines, much as Oregon has been now for some time, but both are still relatively young when compared to places like Napa or Burgundy. That turns out to be a good thing, tasting fees ranged from \$5 to free, and most wines were priced from \$15 to \$25, with higher end bottles hitting maybe \$45 but not much more. The wines were amazingly good, full of jammy fruit and lovely complexity, the winemakers are a mix of locally trained and some expats from Napa.

Also, as sometimes happens in Oregon, the winemaker was present in the tasting room. The experience reminded me of being in Carlton, where there are still a lot of small producers and the town is refreshingly free of ego and pretention. But it also pointed out that Oregon has graduated from boot camp. We have winemakers with solid skills and experience, and wineries have pedigrees earned through years of diligent labor and, sometimes no doubt, struggle.

As we drove down out of the foothills, with its 30 acre vineyards sprinkled about, we dropped into the San Joaquin Valley just north of Lodi. There the vineyards stretch to the horizon and the vines are as thick as your leg. A few small crews scurried about clipping shoots, but these are properties that no doubt see armies of workers and machines marching through the rows during the growing season. The contrast between the large and the small winemakers struck me, but I was reminded that in both circumstances great wines are being made. And the cool thing about winemaking is that even the guy in his garage can be a member of that club.

Drink Responsibly.  
Drive Responsibly.

## Information & Trivia

### WRIGHT-ISMS

- When I was a baby, I kept a diary. Recently, I was rereading it. It said, "Day 1 -- Still tired from the move. Day 2 -- Everybody talks to me like I'm an idiot." I was upset because on my second birthday, I went from being one to being two, and my age doubled in a year. I figured at this rate, by the time I'm six, I'll be ninety.
- Last week my girlfriend and I went camping way up in Canada. We were laying around in the woods and stuff, and I don't know how she did it but she got poison ivy on her brain and the only way she can scratch it is if she thinks about sandpaper.
- If you saw a heat wave, would you wave back?
- I filled out an application that said, "In Case Of Emergency Notify". I wrote "Doctor"... What's my mother going to do?

### Life's Unanswered Questions

- Can a storm be officially designated as a tornado without touching down at a trailer park?
- Can I yell MOVIE in a crowded firehouse?
- Can you be a closet claustrophobic?
- Could crop circles be the work of a cereal killer?
- Crime doesn't pay... does that mean my job is a crime?

**The next meeting is scheduled Wednesday, March 20 at 7:00 p.m. at Oak Knoll Winery.**

- **Agenda : Aroma Kit / Faults & Flaws. Bring a problem sample for the experts to evaluate plus a good one for tasting.**
- **Snacks: This will be another potluck; bring a small snack to share.**
- 1.) Please bring 2 wine glasses 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/>

## February Meeting Minutes

Members present = 28

Phil opened the meeting by thanking Dana & Nick Blizzard for holding tonight's meeting in their home.

Dana talked about their new commercial venture, "Blizzard Wines" and their grand opening in Portland on April 20<sup>th</sup>.

This year's WSWC picnic will be held on July 13 at the home of Dennis & Marlene Grant.

The December meeting will be held on December 4<sup>th</sup> at Oak Knoll Winery. There will be no meeting in November.

Phil talked about the proposed June meeting in which members will present short, "Best Practices" discussions about wine making techniques, procedures and tricks that may be of interest. Ken Stinger read a list of potential topics and asked for sign up by members. Mike Smolak signed up for stoppers & air locks. Dennis Grant for heating & Cooling ideas, Phil Bard for inert gases, Jon Kahrs & Ken Stinger for sparkling wine techniques and Don Robinson for measurement techniques.

Don Robinson described the list of competitions that he put into the last newsletter.

Jon Kahrs mentioned that the Clark County Fair competition seemed to favor sweeter wines and Ken Stinger said that everyone who enters that competition receives a blue, red or white award.

There was some discussion, pro & con, about the judging at larger competitions such as the "Winemaker Magazine" competition.

Bill Brown discussed possible winery tour dates.

Phil & Craig described the grape varieties in Bordeaux blends & handed out printed descriptions.

Craig Bush & Bill Brown poured the blind tasting of Bordeaux blends and Bordeaux varieties. The wines tasted and their awards is listed below in the order of tasting.

- #1 - Bordeaux Blend - 2009 - Terry Swan - Silver – Sagemore grapes
- #2 - Bordeaux Blend - 2010 - Don Robinson - Bronze – Zerba grapes
- #3 - Cabernet Franc - 2010 - Bob Hatt – NM
- #4 - Cabernet Sauvignon/Malbec - 2010 - Daniel Larson - Bronze
- #5 - Merlot - 2009 - Jim Oaurada / Paul Rogers - NM
- #6 - Merlot - 2011 - Don Hoffard / John Hooson - NM
- #7 - Merlot - 2010 - Bill Brown – Silver – Rogue Valley - Saignée
- #8 - Merlot - 2008 - Scott Nelson - Silver- Yakima Valley – Hungarian oak
- #9 - Cabernet Sauvignon - 2011 - Ken & Barb Stinger - Silver - Walla Walla – new oak
- #10 - Cabernet Sauvignon - 2010 - Matt Krill - Gold
- #11 - Cabernet Sauvignon - 2010 - Phil Bard –Silver – Chandler Reach – new oak

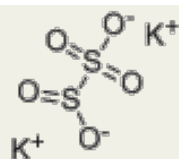
After the tasting, we all sang happy birthday to Dana and had a taste of nice Sauternes and chocolate cake.

## CALCULATING MOLECULAR SO<sub>2</sub>

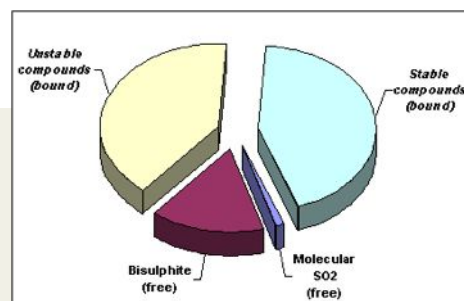
### Distribution of free SO<sub>2</sub> at various pH's

### Free SO<sub>2</sub> needed to achieve molecular SO<sub>2</sub> of:

pH	%SO <sub>2</sub> (molecular)	%HSO <sub>3</sub> <sup>-</sup>	%SO <sub>3</sub> <sup>=</sup>	Free SO <sub>2</sub> needed to achieve molecular SO <sub>2</sub> of:	
				0.8 ppm	0.5 ppm
2.90	7.5	92.5	0.009	11 ppm free	7 ppm free
2.95	6.6			12	7
3.00	6.1	93.9	0.012	13	8
3.05	5.3			15	9
3.10	4.9	95.1	0.015	16	10
3.15	4.3			19	12
3.20	3.9	96.1	0.019	21	13
3.25	3.4			23	15
3.30	3.1	96.8	0.024	26	16
3.35	2.7			29	18
3.40	2.5	97.5	0.030	32	20
3.45	2.2			37	23
3.50	2.0	98.0	0.038	40	25
3.55	1.8			46	29
3.60	1.6	98.4	0.048	50	31
3.65	1.4			57	36
3.70	1.3	98.7	0.061	63	39
3.75	1.1			72	45
3.80	1.0	98.9	0.077	79	49
3.85	0.9			91	57
3.90	0.8	99.1	0.097	99	62
3.95	0.7			114	71
4.00	0.7	99.2	0.122	125	78



$K_2S_2O_5(s) \rightarrow K_2O(s) + 2SO_2(gas)$   
potassium metabisulfite is only 57% sulfur dioxide



### About this table

The table above shows that free SO<sub>2</sub> consists of 3 species: molecular SO<sub>2</sub> (directly active in preventing oxidation and spoilage), and two ions, HSO<sub>3</sub><sup>-</sup> (bisulfite) and SO<sub>3</sub><sup>=</sup> (sulphite), which comprise the majority of the free SO<sub>2</sub> but are much less reactive than molecular SO<sub>2</sub>.

The percentage of free SO<sub>2</sub> that exists as molecular SO<sub>2</sub> drops as pH rises (2nd column). Thus, at the same level of free SO<sub>2</sub>, wines with higher pH have less molecular SO<sub>2</sub>, and therefore less SO<sub>2</sub> protection.

The last 2 columns show free SO<sub>2</sub> levels needed at different pH to achieve two levels of molecular SO<sub>2</sub>: 0.5 ppm and 0.8 ppm, which spans the suggested range for SO<sub>2</sub> in wine at bottling (whites 0.8, reds 0.5).

Adjusting to molecular SO<sub>2</sub> provides consistency in SO<sub>2</sub> management. Note that the SO<sub>2</sub> levels shown on this chart are not appropriate for all wines in all circumstances, so they should NOT be considered recommendations!

A molecular SO<sub>2</sub> of 0.8 ppm is an acceptable maximum for some wines, but not all. Molecular SO<sub>2</sub> below 0.8 ppm, around 0.4-0.7 ppm, is preferable by the time the wine is consumed. In general, we suggest a lower molecular SO<sub>2</sub> for reds than whites, if possible around 0.5 ppm at bottling. Wines with higher pH, red or white, may require too high a level of total SO<sub>2</sub> to achieve appropriate molecular SO<sub>2</sub> levels.

Rather than have excessive bound SO<sub>2</sub> (over 100 ppm for most wines), we prefer to rely on a combination of factors, including susceptibility to spoilage. Some pH problems can be relieved by adjusting the pH downward with tartaric acid, followed by chilling to drop potassium bitartrate.

Editor: Over the last few years, I have been using Potassium Metabisulfite in Effervescent Form. These tablets are a blend of 66.6% Potassium Metabisulfite + 33.3% Potassium Bicarbonate. They are packaged in 2 gram SO<sub>2</sub> or 5 gram SO<sub>2</sub> dosage levels. The granules are effervescent, much like Alka-Selzer, which helps them to dissolve and disperse. The granular size composition is varied, allowing the product to dissolve at multiple levels in the tank or barrel. The Potassium Bicarbonate portion has little or no effect on pH or taste.

The 2 gram size will add 9 ppm sulphites to a 60 gallon barrel or 18 ppm sulphites to a 30 gallon barrel. The 5 gram size will add 22 ppm to a 60 gallon barrel.



## What's A Good Wine?

Thirty years ago, when I was a wee pup selling wine retail, customers would frequently ask, "What's a good wine?" Startled always by the naiveté of that question, I would pose a lot of questions in return. Was the customer looking for red, white or rosé? Did they want the wine to be dry or sweet or somewhere in between; light-, medium- or full-bodied; still or sparkling? What were some of the wines they'd tried before and liked? Did country of origin or grape variety matter? Was the wine to be paired with a particular dish or to be drunk more or less by itself? And finally, how much did they want to spend?

I realize now that the question, "What's a good wine," is not naïve at all. To the contrary, it's the central question we all ask — whether consciously or not — each time we buy a bottle of wine. None of us, after all, wants just any old wine; we want a *good* wine.

So what, then, *is* a good wine? Well, it can be white, pink or purple; sparkling or not; svelte or portly; dry or treacle; moderately priced or dearly expensive. But above all, it must have fruit. It must taste of grapes. Oh, it may have other elements of flavor — minerals, nuts, herbs, leather, cedar, et al. — but these should be supporting players — embellishments — to the fruit. Indeed, if a wine doesn't have fruit at the core, I don't want to drink it.

A good wine should also be delicious. It should display a certain ease of drinkability, should encourage one to take a second glass. It should not assault the palate; it should seduce it. To which end, it must be balanced, with none of its key elements — alcohol, acid, tannin (in the case of red wine), extract, oak, etc. — dominating the show.



## Elkton Oregon designated state's 17th AVA: Elkton Oregon wine producers see years of hard work rewarded

(Feb 7 2013) **Wine Business**

Elkton Oregon became the state's newest American Viticultural Area after receiving approval from the U.S. Alcohol and Tobacco Tax and Trade Bureau this week. The new Elkton Oregon AVA is entirely contained within the Umpqua Valley AVA, which is entirely within the Southern Oregon AVA.

By gaining AVA status, winegrowers and winemakers within the Elkton Oregon AVA can better describe the origin of their wines and consumers can better identify wines they may purchase. The TTB ruling is effective March 7, 2013.

The newest Oregon AVA is the fulfillment of wine pioneer Ken Thomason's dream of growing world class cool climate **Pinot noir and white grapes** such as Riesling, Chardonnay & Gewurztraminer near the small town of Elkton, which has a population of 170. Thomason began planting grapes in 1972 on a west facing bench two miles east of Elkton at a site now owned by Mike and Vonnie Landt of Rivers Edge Winery.

The climate in Elkton is quite different from the prevailing perceptions of the surrounding areas. Southern Oregon is most often thought of as warmer and drier than winegrowing areas farther north in the Willamette Valley.

Due to its location on the Umpqua River and only 36 miles from the Pacific Ocean, the geography allows for a strong marine influence with daily sea breezes and fog penetrating into the Umpqua River Valley. This gives Elkton its unique climate – cool, maritime and temperate – which is ideal for the varieties that Thomason originally planted.



## Potassium Sorbate as a Wine Preservative

Potassium Sorbate (K-sorbate) is a relatively recent wine additive (it only first started to be used about 50 years ago), used primarily as a preservative to help prevent re-fermentation of sweet or semi-sweet wines. It is widely used in many types of foods ranging from cheese and yogurt to dried fruit and meat. It is even used in cosmetics to help give them a stable shelf life. It is generally considered as safe, having about the same toxicity as table salt.

To be honest, I hadn't heard much of wineries using K-sorbate before returning to Minnesota, and had never used it in off-dry or sweet wines in either Alsace or Australia, and now I get questions about it on a regular basis. So, I've been doing a bit of research on it lately and figured I'd share with you what I have learned.

When added to water, K-sorbate breaks down into sorbic acid (sorbate) and ionic potassium (K). It is the sorbic acid that is active as an anti-microbial. It doesn't kill yeast cells, but only prevents them from growing and being active. It has no effect on lactic acid and acetic acid bacteria at the amounts added in wine. Therefore, it should only be added to wine that is already stable via its pH and free sulfur. Another important point to remember is that just as sulfur dioxide (SO<sub>2</sub>) is more active at lower pH, so is sorbate.

**Here are some more important points to know:**

Like SO<sub>2</sub>, **sorbic acid is detectable in wines** when it is added above certain levels, though the reported values vary from 135 to 400 mg/L. \*

Over time, **sorbic acid will be reduced to form ethyl sorbate**, which has been described as having pineapple and celery aromas. You cannot prevent this from happening in wine, as this reduction occurs naturally with the presence of ethanol.

While these aromas aren't inherently objectionable, they will mask other fruity aromas in your wine. Some people may consider it a flaw. The concentration of ethyl sorbate will continue to rise over time, and is dependent on your initial sorbic acid concentration. Therefore, sorbate is generally added to wines that aren't destined to be aged.

**It will not inhibit bacterial activity.** If you add it to wine before bulk storage or bottling, you need to be absolutely certain that the wine is stable. If there is any lactic acid bacteria present in your wine, it will still be there after sorbate is added.

Potassium Sorbate must **ALWAYS** be used in conjunction with proper SO<sub>2</sub> addition.

If lactic acid bacteria is present in the wine, it will metabolize sorbic acid and produce a chemical that has a strong **odor of Geranium leaves** and is considered a major wine flaw.

The amount of sugar in the wine has no effect on the amount of sorbate needed. The only concerns are pH, alcohol, and the initial population of yeast cells (which should be less than 100/mL – make sure the wine is very clear before adding K-sorbate).

When adding K-Sorbate to wine, remember that it contains about 75% sorbic acid by weight (100 mg of K-sorbate contains 75 mg of sorbic acid).

The BATF limits sorbic acid addition to wines to 300 mg/L (the European Union regulations limit its addition to 200 mg/L).

Sorbate **SHOULD NOT** be added to dry red or white wines. There is no risk of re-fermentation when there is no sugar present. You are only adding the risk of off-odors from ethyl sorbate as well as risking the production of geranium taint.

Sorbic Acid is not very soluble in water. Precautions need to be made when adding it to wine to ensure that it is properly dissolved in the wine.

Sorbate is not allowed as an additive in production of organic wine

Certain countries do not allow the import of wine containing Sorbate

As for the recommended rates of sorbic acid that should be used in wine, there seems to be no clear consensus. The most cited recommendations come from Peynaud (1984), who notes that sorbic acid is half as effective at a pH of 3.5 than it is at a pH of 3.1, but then lists his recommended dosages based on alcohol content. Sorbic acid's action against yeast is reinforced by alcohol. The following are his recommendations for sorbic acid:

Wine at 10%	150 mg/L
Wine at 11%	125 mg/L
Wine at 12%	100 mg/L
Wine at 13%	75 mg/L
Wine at 14%	50 mg/L

These recommendations by Peynaud assume a pH < 3.5, and adequate SO<sub>2</sub> protection. Remember, these numbers are the recommendation for **sorbic acid**. If you are adding Potassium Sorbate, only 75% is sorbic acid. So you need to divide the sorbic acid amount by 0.75 to get the equivalent amount in K-sorbate. So 150 mg/L of sorbic acid would mean you should add 200 mg/L of K-sorbate (0.2 grams/Liter).

Commercial wineries generally avoid the need to use potassium sorbate because their wines are usually sterile filtered at bottling, so the re-fermentation risk is eliminated (sterile filtering means all yeast and bacteria cells are eliminated). Wineries focused on the production of high-quality wines also tend to forgo the use of K-sorbate because they find the aroma of ethyl sorbate to be undesirable. In the end, I can't make any recommendations for or against it, as it is a preference choice for the winemaker. However, if you are *properly* sterile filtering your wines, the addition of sorbate is an unnecessary step in the process that comes with risks that should be addressed.

Here is an article I found from "This Week" magazine in Marj Vuylsteke's Oak Knoll scrapbook. It was written in 1993 about the WSWC. The author, Karl Klooster, is presently Associate Editor of "Oregon Wine Press" magazine and writes their "Commentary" column.

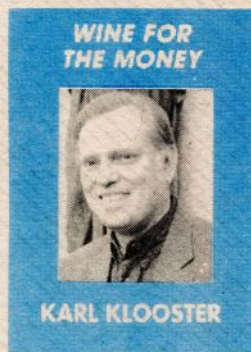
# This Week

M A G A Z I N E

NOV. 3, 1993 □ THIS WEEK MAGAZINE □ PAGE 11

## Amateur winemaker club

**O**ne group of Oregon wine buffs has found another way to get the best possible value. They make it themselves. Members of the West Side Wine Club, some 40



strong, are as dedicated a bunch of amateur winemakers as you're likely to find anywhere.

The club, celebrating its 25th year, meets once a month. Members share their knowledge and their wines (legally they can only give away their wine, not sell it). They do comparative tasting, discuss technical problems, invite professional winemakers to speak, and tour wineries.

Proof of the talent level among this group is borne out in the annual Oregon State Fair wine awards competition. Last July, eight members won a total of 23 ribbons in the amateur category.

Chair of the 1993 amateur judging panel, Trudy Kramer, commented that "the best of them could become commercial winemakers." Trudy, winemaker at Kramer Vineyards in Gaston, crafted the 1992 Oregon Fair's Gold Medal Pinot Noir and "Best of

Show" in the commercial category. When she first began making wine, it was in small batches which allowed experimenting to accelerate the learning curve. "It's better to blow five gallons than 500," she said, jokingly.

Among the club's top ribbon-takers this year was Peter Rosback of Newberg. In wine parlance, 1993 is his "ninth crush." From that first crush in 1985, he admits that he has become more and more hooked with each passing vintage.

Quality grapes are a must for fine wine, whether it's homemade or commercial, and the lengths to which the most successful amateurs go in the pursuit of "fresh fruit" can be astounding. Rosback has ranged as far afield as The Dalles to acquire Cabernet Sauvignon and Merlot, which he brought back in a pickup truck. Closer to home, he has made friends with Yamhill County vineyard owners and helps out at local wineries to both learn more and get his hands on that fine quality fruit at harvest time.

Rosback puts the grapes through the crusher-destemmer and basket press in his garage-cum-winery and leaves the reds upstairs during fermentation using containers up to 20 gallons. The whites go down to the cellar where the fermentation process is slowed by the cooler temperature. He has even invested in spendy oak barrels that impart their special character to the wine over several months.

Another big 1993 winner was Gene Lynard of Portland who earned ribbons in six separate categories. Gene's winemaking experience dates

back to 1977. He also knows growers in the area and gets his Pinot noir from a small Clackamas County vineyard. Once, however, he went to Northern California to bring back grapes and has gotten juice from as far away as Monterey.

The West Side Wine Club's current president, S. Jenika, started out in 1980 making fruit and berry wines. Since joining the club in 1988, she admits that her knowledge has leapt light years ahead.

In 1989, Jenika began tending a vineyard to share in the Pinot noir, Chardonnay and Gewurztraminer planted there. "I'm sort of a sharecropper," she said. Though she didn't enter the 1993 Oregon Fair competition, her wines took 10 ribbons in 1992.

Ken Moyle of Beaverton, whose Riesling was awarded "Best of Show" in 1993, solves the grape supply problem another way. He grows his own. In 1981 he planted four acres of Pinot noir, Chardonnay and Riesling. The first year he made wine was 1987.

Cleanliness is critical to flawless wine and the best amateurs are fastidious. In dollars, the fruits of their labor may cost less than a good bottle off a retailer's shelf, "but that doesn't take into account the time," Peter Rosback commented.

For these folks, however, the doing and the job well done obviously mean much more than money saved. "It's something special," Jenika observed. "I'm convinced it's the closest I'll ever come to making magic."

Anyone interested in finding out more about the West Side Wine Club may call S. Jenika at 232-1322.

## 2013 Winemaking Competitions

Here is a list of the regional and national amateur winemaking competitions I feel are most worth your while this year. As you will notice, many of the details of this year's events are not yet available; however, the first one on my list is already accepting entries, the **WineMaker International Amateur Wine Competition**. But you'd better hurry and send in your entries, since they must have arrived in Vermont by March 15<sup>th</sup>!

It is my goal this year to use our newsletter and emails to keep you informed as updates become available. Please contact me if you have any questions.

Good Luck!

Submitted by:  
Don Robinson, Chair of Competitions  
[don.robinson.pdx@gmail.com](mailto:don.robinson.pdx@gmail.com)  
971-219-1553

### 2. 2013 WVAWS National Amateur Wine Competition

The Willamette Valley Amateur Winemaking Society (WVAWS), our sister winemaking club in Salem, sponsors this 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. The judging is typically in June with the results posted in July.

For those that are interested, I could coordinate a pick-up of your entries and delivery to Eola Hills Wine Cellars in Rickreall.

**Entry Deadline:** TBD (last date of entry arrival in Rickreall)  
**# Bottles per entry:** One historically, but TBD  
**Fee per entry:** \$TBD  
**Maximum # of Entries:** TBD  
**Judging Notes:** All entrants will usually receive their judging notes TBD  
**Competition Details:** [Un-Official Competition Website](#) TBD

### 3. 2013 Oregon State Fair Amateur Wine Competition

The Oregon State Fair has sponsored for many years their [amateur wine competition](#). All entrants will usually receive their judging notes. Historically, not all of the judges are winemakers, so some of the judging notes haven't been as helpful. But this remains a popular state-wide competition for our Members. The judging is typically in July with the results posted in August.

For those that are interested, I could coordinate a pick-up of your entries and delivery to the State Fairgrounds in Salem.

**Entry Deadline:** TBD (last date of entry arrival in Salem)  
**# Bottles per entry:** Two historically, but TBD  
**Fee per entry:** \$TBD  
**Maximum # of Entries:** TBD  
**Judging Notes:** All entrants will usually receive their judging notes TBD  
**Competition Details:** [Un-Official Competition Website](#) TBD

### 4. 2013 Washington County Fair Amateur Wine Competition

Washington County has sponsored for many years their [amateur wine competition](#). This had been a popular competition, particularly for those members living in Washington County. The judging is typically in June with the results posted in July.

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

**Entry Deadline:** TBD (last date of entry arrival in Hillsboro)  
**# Bottles per entry:** One historically, but TBD  
**Fee per entry:** \$TBD  
**Maximum # of Entries:** TBD  
**Judging Notes:** All entrants will usually receive their judging notes TBD  
**Competition Details:** [Un-Official Competition Website](#) TBD

## 5. 2013 Clark County Fair Amateur Wine Competition

Clark County has sponsored for several years their [amateur wine competition](#). Of the region's competitions, this one is the least formal. Historically, few judges on the panel are from the winemaking industry, so there tends to be minimal winemaking feedback, and they seem to favor sweeter wines.

If there is interest, I could coordinate a pick-up of your entries and delivery to the Clark County Fairgrounds in Ridgefield.

**Entry Deadline:** TBD (last date of entry arrival in Ridgefield, WA)

**# Bottles per entry:** One historically, but TBD

**Fee per entry:** \$TBD

**Maximum # of Entries:** TDB

**Judging Notes:** All entrants will usually receive their judging notes TBD

**Competition Details:** [Un-Official Competition Website](#) TBD

Editor: Please contact Don Robinson if there any other competitions you would like to see added to the list. The list will be updated as the missing information becomes available.





# West Side Wine Club Leadership Team - 2013

- President: **Phil Bard** [phil@philbard.com](mailto: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](mailto:nelsonsw@gmail.com)

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

Secretary: **Ken and Barb Stinger** [kbstinger@frontier.com](mailto: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](mailto:Mike@NWRetire.com)

- Arrange speakers for our meetings

Chair for Tastings: **Craig Bush** [pnoir1@hotmail.com](mailto:pnoir1@hotmail.com) & Phil Bard [phil@philbard.com](mailto:phil@philbard.com)

- Conduct club tastings
- Review and improve club tasting procedures

Chair of Winery/Vineyard Tours: **Bill Brown** [bbgoldieguy@gmail.com](mailto:bbgoldieguy@gmail.com)

- Select wineries to visit
- Arrange tours
- Cover logistics (food and money)

Chair of Group Purchases: **Jonathan Brown** [jonabrown@gmail.com](mailto:jonabrown@gmail.com) & Jim Ourada  
[jim.m.ourada@intel.com](mailto: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](mailto: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](mailto:denmargrant@earthlink.net) Barbara Stinger & Mindy Bush – Helpers

- Awards Gala / Holliday parties

• Web Content Editor: **Rick Kipper** [kips@lycos.com](mailto:kips@lycos.com)

Webmaster: **David Ladd**