



Scheduled Meetings

January 12th?, 2019

Annual Gala – At Dennis & Marlene Grants new tasting room at Parrett Mountain Cellars

January 17, 2018 Crush

Talk / Planning

February 21, 2018

Bordeaux Tasting

March 21, 2018

Speaker:

April 18, 2018

Barrel / Carboy Sample Tasting

May 16, 2018

Speaker: Blair & Arabella Trathan, shea winemaker & Trathen Hall wines

June, 20, 2018

Best practices; member demonstrations of tips & tricks

July, 14 2018

Annual Picnic at the home of Craig & Mindy Bush

August 15, 2018

All Whites Tasting

September 19, 2018

Other Reds Tasting

October 17, 2018

Pinot Noir Tasting

November 2018

No Meeting

December 5, 2018

Planning, Tours, Speakers, Events, Elections



February was a whacky month for winter weather here in Oregon. We started out warm and dry and it looked like we were going to launch into spring any day. Daffodils and cherry trees started to bloom and I thought I'd be mowing my lawn by mid month. Snowpack in the Cascades was hovering around 40% of normal and alarm bells were beginning to ring, especially in southern Oregon. But then of course everything changed and it started snowing, coming on multiple occasions, and we were reminded that it was still only February. All this has been good for the snowpack, which doubled in a matter of weeks, and for the coming growing season. Though that is not critical to vineyards which have been dry rooted, there are many in the Willamette Valley that must irrigate to get through a season particularly if it turns hot and dry as the tendency has been in the last few years. Luckily, reservoir levels have remained high and the next 3 months are predicted to be on the cold and wet side, which will help preserve snowpack into the warmer months. I ended up having to mow, but there was a the silver lining in that it made me feel that warmer weather has now arrived. Maybe.

Phil



Misc. Information

• **Study: For those over 90**, alcohol is better than exercise for longevity. The research, led by University of California, tracked 1,700 nonagenarians enrolled in the 90+ Study that began in 2003 to explore impacts of daily habits on longevity.

• **St. Innocent Makes a Move** - The winery has purchased 47.5 acres in the South Salem Hills in Jefferson, where a new winery, tasting room and vineyard will be established. The current facility has been sold to Vlossak's partners at Zenith Vineyard, Tim and Kari Ramey.

• **"Marketing tells us a traditionally made Pinot Noir is the way to go** when it comes to selling Oregon wine," "I'd rather back off and create wines that make people say, 'Wow, it's delicious; I've never tried anything like that before.' Figuring out how to sell them comes last for me."

Chad Stock – Minimus

• **Whenever you find a wine you hate, celebrate!**

Go to your fridge. Find the nearest food with no sugar in it. Pop the food in your mouth, then try the wine as a response to that food. Do this with three foods with no sugar, and there's a huge chance you've just turned hate to great."

Jeff Weissler, Portland

• **I've always been fascinated with the different accents** from around the world and inside our own country, too. They identify the place you're from, sometimes, even down to the neighborhood. It's almost as if accents are the result of your own terroir: your location, your cultural climate, your roots. We should celebrate these variations just as we praise wine with its individuality.

Note: The next regular meeting will be Wednesday, March 21st at 7:00 PM at Oak knoll Winery. March agenda: Best practices: Open discussion of winemaking issues, members can ask the group specific questions or, if you have something in the way of a "best practice" (technique or equipment) bring it up and talk about it. Come & learn something new. Bring one of your wines to share. If you haven't already, be sure to renew your club membership and sign a new waiver.

The regular meeting will be a potluck, bring a small snack to share. Also bring a wine glass for tasting.

The 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/>

February meeting minutes (Present: 15)

- Fear of possible snow kept the attendance down. Snow started coming down hard about the time we closed the meeting at 9:00 pm.
- Ken reported the club member winners of the Newport Seafood & Wine Festival. Ken Stinger & Bob Hatt won gold. Marilyn Brown & Bob Hatt won silver and Barb Stinger, Bill Brown, Doug Schenk, Bob Hatt and Paul Boyechko won bronze. Out of 41 medals, PWC members won 9.
- Barb Stinger talked about our next speaker, Larry Stone, owner of Lingua Franca Winery in Eola-Amity Hills.
- Phil talked about our next speaker scheduled for April, Blair & Arabella Trathan, shea winemaker & Trathen Hall wines.
- Our "Best Practices" meeting will be moved to June.
- Bill Brown said Beaux Freres winery may be available for a tour. He will check.
- Barb Thomson priced obtaining PWC logo hats as possible speaker gifts.
- Bill Brown supervised the member produced Bordeaux varietal blind tasting. The results are shown below.



Wine #	Name	Varietal	Gold	Silver	Bronze	None	Total Score	Medal Score	Medal	Rank
1	Phil Bard / Alice Bonham	2014 Cab. Franc	11	5			43	2.69	Gold	1
2	Barb Thomson	2016 Malbec		9	7		25	1.56	Silver	6
3	Ken & Barb Stinger	2016 Merlot	5	10	1		36	2.25	Silver	2
4	Jon Guitteau	2016 Cab. Sauv. / Malbec		5	11		21	1.31	Bronze	7
5	Hofford / Hooson	2015 Cab. Sauv.	4	8	4		32	2	Silver	5
6	Ken & Barb Stinger	2016 Cab. Sauv.	5	9	2		35	2.19	Silver	3
7	Bob Hatt	2015 Cab.Sauv.	1	15			33	2.06	Silver	4

Tired of Bottling

Keg your Wine!

By Joseph Hanson-Hirt

You've probably heard of kegerators and keezers, but what about winerators and weezers? Why do brewers get to have all the fun? All joking aside, there is a bit of truth to these questions. If beer can be kegged, why not wine? Every year, more and more wineries and restaurants are seeing the benefits of kegging their wines and serving them on draft systems. Either served "still" or "carbonated/sparkling", draft wine is available for a minimal investment.

"Draft wine" is wine that has been kegged and then served from the tap instead of the bottle. There are a few benefits to choosing draft wine over bottling. First, it saves a lot of time. Instead of filling many bottles, you just fill a keg. Second, I rarely finish a bottle of wine in one sitting so I like that I can pour myself how much wine I want to drink. Third, one of my favorite things about draft wine is that it allows you to easily make various wine blends without committing all the wine to the cause. With draft wine I can blend in a pitcher or in the glass itself. And finally, you don't have to give up bottling entirely. Unless the wine is carbonated, you can quickly fill a wine bottle right off of the tap and use a corker to pop in a cork. This way you can still take bottles with you or share them with friends.

Draft Equipment

There isn't a whole lot of equipment necessary to set up a basic draft system. I like to split draft systems into two sides: the gas side and the beverage side. Here is everything you need to set up a Carbon Dioxide (CO₂) draft system. For gasses other than CO₂ check in with your local gas company.

On the gas side you will need:

- Gas tank (Argon, Nitrogen, or Carbon Dioxide)
- Regulator (gas specific; be sure to get the proper regulator for your tank)
- Gas line (vinyl or silicone)
- Gas disconnect (stainless steel to prevent corrosion from sulfite and acid in the wine)

On the beverage side you will need:

- Keg (typically a 5 gallon stainless steel Cornelius keg)
- Beverage disconnect (stainless steel)
- Beverage line (vinyl or silicone)
- Tap/faucet (stainless steel)

Which Gas for What?

The bulk of the investment in a draft wine system will be the gas tank and regulator. The most important factor to consider when choosing a gas is deciding whether or not you want your wine sparkling. For still wines, argon or nitrogen are better choices, as they are much less soluble into the wine than CO₂. Unfortunately, CO₂ will always carbonate the wine at least a little, even at room temperature. For sparkling wines, CO₂ is the right approach.

If you want the ability to do both still and sparkling wines but only want to own one gas, I would recommend CO₂. It's simple, not too expensive, and works well for still and sparkling wines. You will just have to accept that your still wines may be slightly pétillant from time to time.

Kegging the Wine

You can think of the keg as one big wine bottle. Start with a cleaned and sanitized keg and siphon the wine into it. Once the keg is filled, place the lid back onto the keg.

We need to displace and purge out the oxygen in that headspace with our gas of choice. Connect the gas side disconnect to the keg and turn the gas on. I usually have my regulator set to about 10 PSI when I do this. You will hear gas hiss into the keg. When it stops, turn off the gas and pull the pressure release valve on the keg. The keg will vent out gas for a few moments and stop. You will want to repeat this process between three and six times. When you are finished purging, make sure you allow gas into the keg one last time to blanket the wine. If you are worried about picking up oxidation while you siphon into the keg, make sure your wine has been properly sulfited and give the headspace of the keg a few extra purges for good measure. Now you are ready to serve your wine, carbonate it to turn it into sparkling wine, or just store it.

Still Wine

We keep our white and rosé wines in the kegerator and the red wines out. This allows us to focus on keeping our white and rosé wines chilled. If the red wine gets a little warmer than we want to drink it, we just put a pitcher of wine in the refrigerator until it cools to a more desirable temperature.

Sparkling Wine

For sparkling wines, there's an additional step of forcing gas into solution to make the wine sparkling and bubbly. To force gas into solution, the wine has to be cold. To keep the wine cold, you need a refrigerator or a freezer.

The procedure to make sparkling wines is the same regardless of the color and type of the wine. Once the wine is in the keg and the keg has been purged, the keg must be chilled. Store the keg for a day in the fridge. With the wine cold, now you can shake the keg to start forcing gas into solution. Another way to start forcing gas into solution is to roll the keg on its side on the ground for a while. I usually shake the keg until I get tired, so usually just a few minutes. Then put the keg back into the refrigerator and leave it hooked up to the gas with the gas open until it is carbonated to your taste, usually 3 days for minimal carbonation and up to three weeks to reach sparkling wine bubbles.

What Pressure to Carbonate?

When it comes to carbonating and then serving a keg there are a few factors: temperature, pressure (PSI), volumes of CO₂ and resistance. Balancing these factors can be tricky, but once you get a basic understanding of how all these factors influence each other, it's not too bad. Temperature and pressure both influence how many volumes of CO₂ you can drive into the wine. You want to carbonate to a desired volume of CO₂ in the wine. This is in part driven by taste. Once you know how many volumes you are aiming for, you can decide on a serving temperature and then adjust the PSI on the regulator to get the desired volumes at that temperature. Then just adjust your serving line length to provide enough resistance to negate that pressure and serve smoothly without any foaming.

Champagne or sparkling wines are typically carbonated to about 6 volumes of CO₂. Beers on the other hand are commonly carbonated to about 2.5 volumes. Use these numbers as reference points when thinking about what kind of carbonation you are looking for in your own wine. For a champagne-like carbonation, at 40°F you will need about 50 PSI to get about 6 volumes of CO₂ into solution. Most CO₂ regulators bought for homebrew systems have low pressure gauges that only go up to 30 PSI. Not a problem. For beer-like carbonation, at 40°F you will only need about 12 PSI. For pétillant wines, just use whatever pressure you need to push the wine. With CO₂ on the wine, it will pick up a small amount of carbonation slowly.

All in all, draft wine is a great idea for home winemakers. It saves time and money. It keeps the wine fresher longer. It limits the amount of wasted wine. And it gives you some more options in terms of things you can do to your wine (still, sparkling, or somewhere in between, sweet or dry, etc.). I would recommend giving it a try. Remember, you can still fill bottles off the faucet and cork them as you need them!



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<http://www.winemakercompetition.com/>

Storing wine

Good storage helps you get the best out of your wine. Read on to find out more about which wines are suitable for ageing and the joys of laying wine down for the future, how The Society can help you to do this and top tips for optimum storage.

Laying wine down – an introduction

'O, for a draught of vintage! that hath been cool'd a long age in the deep-delvèd earth' - John Keats.

A more prosaic reality is that nine out of ten bottles of wine bought are probably consumed within days of purchase. Perhaps the percentage is 95 out of 100. Nothing wrong with that. Most wines are designed to be enjoyed within a year or two of the vintage.

Wine is unique as a beverage, however, in that some bottles not only keep well for decades but become more desirable with age. Wine Society members include those who understand how to add to the enjoyment of wine drinking by planning such purchases in advance and in waiting until the right moment comes to broach a bottle.

Which wines age well?

To quote Michael Schuster in *Essential Winetasting*:

'The principal international red grape varieties which age successfully are cabernet sauvignon, merlot, syrah/shiraz, nebbiolo, sangiovese and, to a lesser extent, pinot noir. White varieties would be riesling, chardonnay and Loire chenin blanc. Add to them the botrytised dessert wine (like Sauternes) and vintage port'

Other good keeping varieties include Italian aglianico, and the tannat of Madiran and the dry white semillons of Australia.

How does it happen?

Red grapes for keeping wines, with the exception of pinot noir, have naturally high concentration of phenols; anthocyanins (the coloring matter found just under the grapes' skins) and tannins (the mouth puckering dry ingredient found also in skins and pips and the wood in which wine is aged.)

These ingredients help keep the wine fresh, but during ageing tannins gradually soften (they 'polymerize' or form larger chemical entities) and the color changes from bluish red via ruby, mahogany to finally becoming pale and brown.

More importantly, during the process the primary aromas of fresh fruit develop more complicated and persistent secondary and tertiary aromas. The bouquet and flavor of fine mature wine have many nuances and layers of complexity that make it worth the wait.

When is the right time?

This depends on the original quality of the wine (the potential of the vineyard); the vintage (lighter years mature more quickly); the storage (a dark place and a steady coolish temperature of 55°F or so and even the size of the bottle (half bottles age faster than full bottles or magnums).

The right age depends too on personal taste, whether you prefer the accent to be on primary fruit or you look for the added complexity that comes with age. We give recommended drinking dates beside all the wines we list that will improve with age and they all come direct from our temperature-controlled cellars.

How long to wait?

Cabernet-based wines can serve as examples for red and white Burgundy for white. A claret costing £6 to £8 from Bourg or Blaye say, is likely to be at its best after two to five years from the vintage. A good-quality cabernet from the south of France or Chile, such as Teisserenc's Cabernet de l'Arjolle or Marqués de Casa Concha Cabernet Sauvignon, for example, will behave in the same way, though the greater richness and high alcoholic degree of new world wines makes them easier to drink almost immediately.

At the other end of the spectrum, a classed-growth or a good vintage may need ten years plus to reach its best and continue to improve for 20. Paul Draper's Ridge Monte Bello or Mas de Daumas Gassac from the south of France are two other examples that need ten years.

Most white Burgundies from Mâconnais and village wines from Chablis and the Côte d'Or under £15 a bottle are delicious six months after bottling, tasting floral and fruity.

Premier cru wines have the capacity to develop more interesting flavors than just fruit. After four or five years they change in style with tertiary aromas, reminiscent of honey, buttered toast and nutty complexity.

Our recommended drinking dates are based on buyers' long experience of tasting young wines and the advice and experience of the growers themselves.

One word of caution is that sometimes wines 'hibernate' for a few years. A claret may have an awkward 'teenage' period from eight to ten years old; a red Burgundy and some whites might 'go to sleep' from four to seven years old.

Why bother to wait?

As with other good things in life, pleasure may be enhanced by taking a little trouble and savoring the moment in advance. Discussing, selecting, anticipating a bottle before you drink it can simply be a sensible way of making the most of your purchase. It is part of the magic and fun.



Minimizing Spoilage of Wines in Barrel

By: Denise M. Gardner

The use of oak in the winery offers many options from winemakers. With today's availability of various oak products (i.e., chips, staves, powders), winemakers have more choices than ever before to integrate a wood component into their product. However, the use of oak barrels remains an intrinsic part of most winery operations. During the aging process, oak barrels have the potential to:

- integrate new aromas and flavors into the wine.
- add mouthfeel and/or aromatic complexity to the wine.
- change the wine's style.
- add options and variation for future wine blends.

Additionally, the barrel room is often romantically viewed upon by consumers, and it is not uncommon for visitors to find barrel show cases in many tasting rooms, private tasting rooms, or while on a guided winery tour.

Nonetheless, barrels also offer challenges to wineries. One of the most inherent challenges associated with a barrel program is maintaining a sanitation program.

The growth of spoilage yeast, *Brettanomyces*, is often discussed amongst wineries that utilize barrel aging programs. However, additional spoilage yeast species such as *Candida* and *Pichia* have also been associated as potential contaminants in the interior of wine barrels. *Brettanomyces*, commonly abbreviated as *Brett*, was first isolated from the vineyard in 2006 and until that point had most commonly been associated with the use of oak in the winery. The growth of *Brett* in wine has the potential to impart several aromas as a result of volatile phenol formation in the wine. Descriptors used to describe a *Bretty* wine include: barnyard, horse, leather, tobacco, tar, medicinal, Band-Aid, wet dog, and smoky, amongst others. It should be noted that the presence of these aromas does not necessarily confirm that *Brett* is in the wine; there are other microflora, situations (e.g., smoke taint) or oak chars that can impart some of these aromas, as well.

When barrels are filled with wine, it's important to monitor the wine regularly for off-flavors while it is aging. Wines should be regularly topped up with fresh wine to avoid surface yeast or acetic acid bacteria growth that can contribute to the volatile acidity (VA). *We usually recommend topping barrels up every-other-month. * Keep in mind that free sulfur dioxide concentrations can drop quicker in a barrel compared to a tank or wine bottle and free sulfur dioxide concentrations should be checked (in conjunction with the wine's pH) and altered as necessary to avoid spoilage. Finally, when using a wine thief, both the internal and external part of the thief need cleaned and sanitized in between its use for each and every barrel to avoid cross contamination. Dunking and filling the thief in a small bucket filled with cold acidulated water and potassium metabisulfite (acidulated sulfur dioxide solution) is a helpful quick-rinse sanitizer.

Barrels offer a perfect environment for microflora to flourish. Wine barrels are produced from a natural substance (wood), which has its own inherent microflora from the point of production; obviously, barrels are not a sterile environment when purchased. However, the structure of wood is rigid and



porous, which provides nooks and crevices for yeast and bacteria to harbor within. The porosity of the wood also makes it difficult to clean and sanitize, especially when compared to cleaning and sanitation recommendations associated with other equipment like stainless steel tanks. Guzzon et al. (2011) found that barrels used over 3 years in production had a 1-log higher yeast concentration rate retained in the barrel compared to new and unused oak barrels. This demonstrates the ideal environment within the barrel for retaining microflora over time, even when adequate cleaning and sanitation procedures are utilized in the cellar.

Common barrel sanitizers include ozone (both gas and aqueous), steam, hot water, acidulated sulfur dioxide, and peroxyacetic acid. A study conducted by Cornell University on wine barrels used in California wineries found the use of sulfur discs, at a 200 mg/L concentration, steam (5 and 10 minute treatments) to be effective sanitation treatments for wine barrels. In this same study (Lourdes Alejandra Aguilar Solis et al. 2013) ozone (1 mg/L at a 5 and 10 minute treatment) was also evaluated and found effective in most barrels tested, but a few barrels that did not show adequate reduction with the ozone treatment. While the research conducted by Cornell indicated the potential lack of cleaning the barrel thoroughly before the ozone sanitation treatment. Ozone's efficacy is most likely caused by its concentration. Both are important considerations for wineries.

Barrels should always be effectively cleaned of any debris and or tartrate build up before applying a sanitation agent. This is essential to allow for maximum efficacy during the sanitation step. High pressure washers, a barrel cleaning nozzle, and the use of steam are some options available to wineries in terms of physically cleaning the interior of barrel. Additionally, some wineries use sodium carbonate (soda ash) to clean some of the debris in addition to the use of a high pressure wash.

Always remember to neutralize the sodium carbonate with an acidulate sulfur dioxide rinse prior to filling with wine. Dr. Molly Kelly from Virginia Tech University has previously recommended a 3-cycle repeat of a high-pressure cold water rinse, followed by high pressure steam before re-filling a used barrel and assuming the wine that came out of that barrel was not contaminated with spoilage off-flavors. If the barrel is hot by the end of this cycle, it may be advantageous to rinse with a cold, acidulated sulfur dioxide solution before filling the barrel with new wine. If there isn't wine available to refill the barrel, it can be stored wet with an acidulated sulfur dioxide solution or using sulfur discs.

It is not usually recommended to store used barrels dry for long periods of time, and wineries can use an acidulated sulfur dioxide solution (top off as if it had wine in it) for long-term storage. However, wineries that store their barrels dry need to rehydrate the barrels prior to filling with wine. Check the cooperage for leaks, air bubbles, and a good vacuum seal on the bung. Steam or clean water (hot or cold, overnight) are adequate rehydrating agents. Barrels that leak wine offer harboring sites for potential yeast, bacteria, and mold growth, which can all act as contaminants to the wine itself.

It should be noted that contaminated barrels (barrels that produce a wine with off-flavors) may need extra cleaning and sanitation steps to avoid future contamination when the barrel is refilled. It is typically recommended to discard barrels that have a recorded *Brett* contamination. If the barrel has picked up any other off-flavors, especially during storage, it should probably be discarded from future wine fillings.

Barrels undoubtedly offer several challenges for wineries, including proper maintenance, cleaning and sanitation. Nonetheless, engaging in good standard operating procedures for maintaining the barrel's cleanliness can help enhance the longevity of the barrel and minimize risk of spoilage for several wine vintages.

*** Editor: For barrels I think this is way too long. I top off my barrels roughly every two weeks and adjust SO2 once a month.**



“A kiss of thyme in Gamay, a slice of banana in Pinot Gris, a wisp of gun smoke in Pinot Noir or a dusting of clay in Cabernet Sauvignon, these little surprises, like a sudden embrace, incite passion for the wine lover, enriching the relationship of drinker and drink.”

M. F. K. Fisher

“Because pleasure elicits guilt and woeful spasms of conscience, we fake denial but don't shake the blindness, any more than the Romanovs or the House of Windsor could erase hemophilia. It follows us through the ages — how else to explain the time constraints of Happy Hour?”

“The mature palate handles acid, minerals and savory components better than a child's. But it's O.K. to prefer wine that stimulates our sweet receptors. Great ones exist, and some can cost oodles of money, but if you have a Barsac with fresh oysters, you'll likely reach culinary ecstasy. Imagine the foods you could pair with this type of wine, and the blinders will fall away.”

“Wine is like love. If you hold on too long, it will disappoint you like your prom date encountered at your 50th reunion. Maturity differs from timekeeping. Drink the good wine today.”

Ken Friedenreich

Pinot Noir

Pinot noir is arguably the most charismatic of all grape varieties, and without doubt the hardest to get right. It's responsible for some of the world's best red wines – and some of the worst.

Grow it in excessive heat and it will ripen too quickly, failing to achieve the bewitching flavor and complexity of which it is capable. In cooler climates, it often fails to ripen at all. The grapes, relatively thin-skinned and tightly bunched together, are prone to a host of vine diseases, not to mention rot.



Thin-skinned, pernickety pinot is something of a holy grail for winemakers

When it works, though, it's incomparable. No other grape has the same power of seduction, from its naturally pale and delicate hue to the charming raspberry and cherry notes it presents in its youth, the more gamey aromas that appear with age, the lacy texture on the palate of a fine, mature Burgundy, or the warmer, more velvety allure the grape takes on in the cooler corners of the New World, notably New Zealand, the Pacific north-west and, increasingly, Chile.

Pinot noir is also a key Champagne grape, bringing depth, backbone and added complexity to blends with chardonnay and pinot meunier, to produce some of the world's finest sparkling wines.

Pinot Noir Regions

'There are many versions of pinot noir, which mutates easily and which growers find exasperatingly difficult to grow successfully. It remains therefore an irresistible challenge to wine-growers as far apart as Oregon, Argentina, New Zealand and Hungary.'

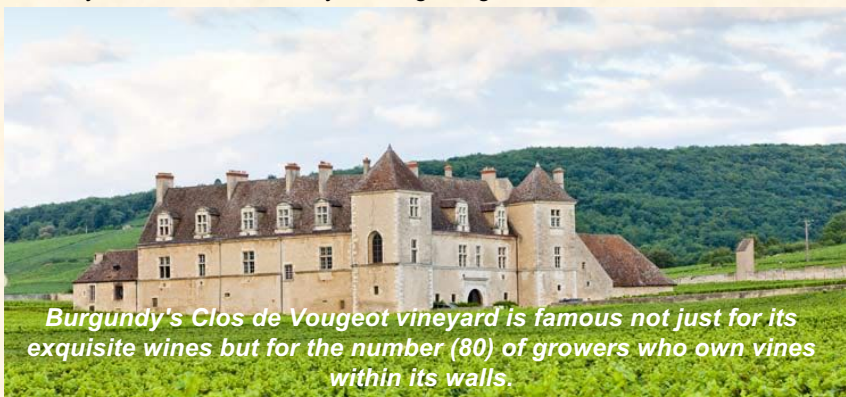
Burgundy

Pinot noir is notoriously fickle at ripening with considerable vintage variation. Its quality is defined by climate and *terroir* with neighboring vineyard sites producing phenomenally different wines. Nowhere is this more clearly seen than in Burgundy.

The continental climate is marginal in terms of grape ripening, with substantial rainfall often during flowering and harvesting times. The preference towards early-ripening means pinot is well-suited to a region with a relatively short ripening season. It does however, result in considerable vintage variation.

The appellation structure in Burgundy is at best complicated and, at worse, baffling. In Bordeaux, a château name is largely a trademark that can increase or decrease in size, as the owner purchases land. In Burgundy, a vineyard name is attached to a specific plot of land where the size can not be altered. Each vineyard then has its place in the AC hierarchy. For added complication, each vineyard may be split amongst a number of owners (a throw-back to the Napoleonic laws of inheritance), with each owner creating his own style of pinot noir wine. It is therefore essential to know the merits, or otherwise, of the individual owner; the grower is almost always more important than appellation.

A good grower will make lovely wines from modest vineyards and superb ones from great vineyards, whereas a bad one will make a terrible wine even from a great vineyard. Even in difficult years a good grower will turn out honorable wines.



Burgundy's Clos de Vougeot vineyard is famous not just for its exquisite wines but for the number (80) of growers who own vines within its walls.

The regional level AC will have the word *Bourgogne* in the title; **Bourgogne AC** and **Bourgogne Hautes Côtes de Nuits AC**. Wines at this regional level are of red fruit character, low in tannins and with sappy, fruity acidity. Ideally, these should be drunk young and fresh.

At a district level, the word *Bourgogne* is dropped and the district name stands alone, **Côte de Nuits Villages AC** and **Côte de Beaune Villages AC**, for example. These wines offer more elegance, complexity and intensity with the perfumed character being more apparent. The wines generally have better ageing potential but do not challenge the potential of the communes.

At the peak of the appellation hierarchy are the communes and their *premier cru* or *grand cru* vineyards. All of the red *grands crus* can be found in the Cote de Nuits save one, that of **Corton**. These wines offer the best in terms of style, quality and ageing potential.

The **Côte d'Or** is considered to be the finest area of production in Burgundy and its northern section of **Côtes de Nuits** is the heartland. Each wine is a reflection of the owner's wine philosophy and, with so many owners, the styles of wine are many and varied. Fermentation and maceration times vary and oak-ageing can alter radically; there are no set rules and each domain has its own idiosyncrasies. In youth, the wines show vibrant, fresh raspberry and cherry aromas, fleshy in body, refreshing in acidity and with gentle, soft tannins. With maturity comes complexity and some wines have the capability of developing very intriguing aromas and flavors ranging from ripe, jam fruits to game, tobacco and truffles, with wines often being redolent of *sous-bois*, or undergrowth, accompanied by velvety, soft tannins.

USA

California is the shining light in terms of American pinot noir but the state of **Oregon**, and the **Willamette Valley** in particular, is home to some finely crafted, excellent pinot noirs.

Located on the Pacific North-West, the majority of vineyards are exposed to the marine airflow off the Pacific Ocean. Rainfall is plentiful but, crucially, does not usually fall heavily during harvest time. It is a marginal climate and the choice of vine variety and site selection is fundamental. With its thin skin, pinot noir has the ability to achieve not only ripeness but also complexity.

The wines of Oregon are plump and fleshy with fruit aromas, predominantly of ripe cherries. The structure is pleasing with a well-crafted balance of acidity, tannin and alcohol. The palate is pure and fresh with spicy notes that linger on the finish.

Head down Highway 1 and you reach the Oregon border with California and the American heartland of pinot noir production.

As with Oregon, the cooling influence of the Pacific Ocean plays a major role in maintaining and developing the fresh, fruity delicacy of pinot noir. The rolling sea fogs sufficiently shroud the key vineyard sites with a cool atmosphere to capture the variety's capricious nature.

Sonoma County's **Russian River Valley** viticultural area produces some of the finest examples of Californian pinot noir. Full and opulent, the wines are finely perfumed with cherry-scents and sweet, jammy, raspberry flavors, backed by gentle tannins. Where oak barrels are used, they are done so sparingly so as not to unbalance the wines delicate fruit character.

South of Sonoma County is **Carneros**. As with the Russian River Valley, the wines here show wonderful, fresh-fruit aromas and flavors with a balanced structure and palate-pleasing tannins.

The grape also flourishes in **Santa Barbara** in south California. The city and surrounds conjure up images of palm trees, beaches and an LA lifestyle, and yet pinot noir, a cool-climate grape variety, thrives here. This is in thanks, again, to the Pacific Ocean's calming and cooling influence on the day-time heat. **Santa Maria Valley**, within Santa Barbara, is an enclave for pinot noir. The wide river floodplain opens out the vineyard land to the sea fogs enabling the grapes to ripen whilst blanketed by cool air. The wines are equally as fine and well-structured with an aroma and palate that is a touch more fruit-forward.

Chile

As with California, the key to successful, quality production of pinot noir in Chile is the location of the vineyard – cool regions being essential.

Chile's coolest sites are located on the coast. The influence of the Pacific Ocean is at its strongest where the coastal mountains are lowest or non-existent, which, strange as it may seem, is in the far north of the country. Coastal influence is thus frequently stronger than latitude.

Leyda Valley, **Casablanca** and **San Antonio** are three such areas, each gaining in fame for the quality of pinot noir wines produced. The cool climate accounts for the refreshing nature of the wine, as well as for the acidity, with such a delicious, ripe and full style appealing to those who find Burgundian pinot too slight.

The wines are, again, cherry-scented with additional plum notes and show silky tannins and structure. The best have a unique intensity of flavor and a finesse that is often not seen in the Americas, with a richness and concentration of fruit flavors that are mouth-watering.

New Zealand

New Zealand has joined the ranks of Burgundy and California as a world class producer of pinot noir. These excellent wines stand out for their haunting perfume and pure-fruit flavors. Of all the grape varieties thriving in New Zealand, pinot noir shows the most distinctive regional diversity.

Martinborough, located on the southern end of the North Island, is the country's most exciting area, making superb pinots with

lovely, dense plum fruit. The long growing season is particularly suitable to the slow, gradual ripening that this Burgundian grape so enjoys.

Marlborough, on the northern tip of the South Island, produces the juiciest wines. Attractively smooth and elegant, the wines combine fresh red-fruit aromas and flavors with light spice notes and fresh acidity.



The other key region is the South Island's **Central Otago**, home to New Zealand's, and the world's, most southerly planted grape vines. It is also the country's only vineyard area which boasts a continental climate providing great temperature variations and a long growing season. Pinot noir can have difficulty reaching full maturity here although the best seasons produce the country's most dazzling expressions of the grape. Full flavored and wonderfully pure, the greatest wines of this scenic region are in high demand around the world. Their impressive concentration, exquisitely scented aromas and plump fruit flavor are outstanding.

Australia

Fine pinot noir is considerably more elusive in Australia than New Zealand. A cool vineyard site is not just desirable, but essential in order to capture the aromatics and fruit flavors. The state of Victoria is home to those winemakers who have experienced greatest success with pinot noir.

The **Yarra Valley**, **Mornington Peninsula** and **Geelong** are three key areas within **Victoria** that should be the focus of those wishing to buy Australian pinot noir. All three boast a cool, maritime climate that allows slow ripening and the retention of fresh fruit flavors and aromas. The wines are restrained and pure, with extraordinarily subtle tannins, considerable length and depth and with excellent cherry and plum fruit.

The frequently forgotten state of **Tasmania**, due to its south latitude, is another pinot noir enclave in Australia. Its temperate climate makes it Australia's coolest wine-producing region and pinot noir can be exceptional, with a delicacy and lift that is often lacking in wines from the mainland.



Portland Winemakers Club

Leadership Team - 2018

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: **Barb Stinger** kbstinger@frontier.com

- Arrange speakers for our meetings

Chair for Tastings: **Bill Brown & Barb Stinger** bbgoldieguy@gmail.com

- Conduct club tastings kbstinger@frontier.com
- Review and improve club tasting procedures

Chair of Winery/Vineyard Tours: **Damon Lopez**. dlopez5011@yahoo.com

- Select wineries, vineyards etc. 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: **Paul Boyechko** labmanpaul@hotmail.com

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

Chairs for Social Events : **Marilyn Brown & Alice Bonham** brown.marilynjean@gmail.com

- Gala / Picnic / parties alice@alicedesigns.org

Web Design Editor: **Alice Bonham** alice@alicedesigns.org