



# Westside Wine Club

## May 2008

**Next Meeting:** May 21<sup>st</sup>, 2008 at 7 p.m.  
**Place:** Oak Knoll Winery  
**Subject:** Rick Mafit of Mystic Wines  
**Snacks:** Raine and Francois Serrou  
**Website:** <http://www.westsidewineclub.com/>  
**Message Board:** <http://groups.yahoo.com/group/Westsidewineclub/>

### 2008 Calendar

**January 16<sup>th</sup>**

Plan for the year

**February 20<sup>th</sup>**

Wine Faults and Flaws

**March 19<sup>th</sup>**

Bordeaux tasting

**April 16<sup>th</sup>**

Other Reds tasting

**May 8<sup>th</sup>**

Barney Watson at Chemeketa

**May 10<sup>th</sup>**

Chemeketa Tour

**May 21<sup>st</sup>**

Rick Mafit of Mystic Wines

**June 18<sup>th</sup>**

Michael Brown from Sokol Blosser

**July 13<sup>th</sup>**

Sokol Blosser Tour

**August 20<sup>th</sup>**

Other Whites

**September 19<sup>th</sup>**

Awards Gala!

**October 15<sup>th</sup>**

Pinot Noir tasting

**November 19<sup>th</sup>**

Pinot Gris / Viognier

**December 17<sup>th</sup>**

Speaker?

**January 2009**

Holiday Party

### Meeting focus-TA, PH, and SO2: How they interact

Rick Mafit of Mystic Wines will be speaking. More about Rick on page 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.

### Tours this week of the NW Viticulture Center

#### Thursday May 8<sup>th</sup> 6:30pm tour and workshop planning with Barney Watson:

Barney Watson, enology instructor, was co-owner and winemaker of Tye Wine Cellars, a small family-owned Willamette Valley winery from 1985 to 2005. He has an undergraduate degree in Biochemistry from the University of California, Berkeley and a master's degree in Enology and Viticulture from the University of California, Davis. After working in wineries in Napa and Sonoma valleys he moved to Oregon in 1976 in order to work with the developing wine industry. Barney was a senior instructor and enology extension specialist at Oregon State University for 28 years where he managed the OSU experimental winery, collaborated in applied enology and viticulture research trials, and taught winemaking classes. He is a regular member of the Oregon Winegrowers Association since 1985 and author of a chapter in the Oregon Winegrape Growers Guide entitled Evaluating Winegrape Maturity in Oregon. In 2003 Barney was awarded the Oregon Winegrowers Association Lifetime Achievement Award. He will introduce us to the winemaking curriculum at Chemeketa and we will tour the classrooms, vineyard and winery. We will be planning workshops designed specifically for the WSWC.

#### Saturday May 10<sup>th</sup> 10am tour with Pat Lundeen:

The Northwest Viticulture Center is a leading wine industry resource that provides continuing education and degree programs in all aspects of viticulture and enology - from the growing of the grape to selling of the wine. We will learn more about the Vineyard Management/Winemaking program on our tour. Vineyards planted to cool climate varieties, a producing commercial-sized winery, and a classroom equipped with automatic blackout curtains and specialized lighting dedicated to wine appreciation classes are a few of the things we will see at this center built to educate people interested in Oregon's growing wine industry. Pat's cell phone number if you need help that morning is 503-931-9480.

### April Meeting

President Don Robinson opened the meeting and name tags were distributed. Snacks for the June meeting will be provided by Dana Blizzard and Elissa Fenske.

We tasted and judged 10 wines, including Syrah, Rhone blends, and a Côte-Rôtie blend. As one member said, some were "a revelation!" We were reminded that as our tastes develop and change, if we stay open to new experiences there can be surprising rewards.

### Welcome new members!

Ryan and Jordana Levenick



## Announcements

**The WSWC September Awards Gala** will be held at Portland Wine Storage on Friday, September 19<sup>th</sup>. More about PWS at <http://www.portlandwine.com/>, and more details later on the gala.

**Del Rio Cancelled** -Craig Bush informs us that it is "a no-go due to lack of interest."

**Sokol Blosser Wine Tour** Sunday July 13<sup>th</sup> at 11:00 AM. We will be touring the vineyard and winery and tasting wine. Cost to members is \$10.

**June Speaker** - June 18<sup>th</sup> at the WSWC meeting Michael Brown from Sokol Blosser will speak to us on sustainability in the vineyard and winery.

### **Newport Amateur Wine Competition Scores Withheld- Update**

The WSWC sent a letter to the Newport Chamber of Commerce regarding the withheld judging notes. Festival Coordinator Sue Cummings has responded by sending letters of apology to all competitors. She conveyed appreciation for our input and let us know that the committee is already at work on the 2009 festival. They are paying close attention to coordinating the amateur competition, and hope that we will submit entries again in 2009. Only one bottle per entry will be required next year.

### **WSWC group web page**

<http://groups.yahoo.com/group/Westsidewineclub/>

Post comments and questions.

Check the calendar, photos, and files.

From the message board:

"The best way for amateur winemakers to measure residual sugar is with Clinitest tablets.

"You can buy these at many winery supply stores or websites. Buy the tablets that come in individually sealed packets, NOT the ones that come all in a bottle. Ambient humidity kills the ones in the bottle long before the expiration date on the bottle.

"Using a hydrometer to try to determine residual sugar is hopeless, and you'll get ambiguous results that could lead you to make wrong decisions about your wine."

John Bell

---

### **Rick Mafit of Mystic Wines: TA, PH, and SO<sub>2</sub>: How they Interact**

To become better winemakers, it is essential to have some basic understanding of the chemistry of winemaking. Our speaker for the meeting on May 21<sup>st</sup> will be Rick Mafit. Rick's lecture will focus on what TA, PH and SO<sub>2</sub> are and how they all critically interact in the winemaking process.

A repeat presenter to the WSWC, Rick has been working in the wine industry since 1980. Rick received an Enology degree from UC Davis in 1981 and was the head instructor of the Enology program at the NW Viticulture Center at Chemeketa Community College for five years.



Rick and his son Dillon now run their own winery, Mystic Wines. Mystic Wines is a small, family-run winery located in the west hills of Salem, Oregon. Established in 1992, it currently produces and bottles Merlot, Cabernet Sauvignon, Zinfandel and Syrah. During Rick's presentation, we will sample wines from Mystic Wines.

Rick is also the Northwest sales representative of Scott Labs, a major supplier of products for fermentation, filtration, laboratory and packaging for the wine industry.

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

## President's Musings



Hello WSWC Members!

I know, I know: in last month's muse, I emphasized the certainty that spring always ushers in warmer weather, and yet the unseasonably damp and cool trend has continued nearly unabated. Last fall, climatologists had observed the start of a "La Nina" event, so they accurately had warned we were likely to have a wetter and cooler than normal spell here in the Northwest. Climatologists also tell us what typically follows a La Nina event is a period of drier and warmer than normal weather. Perhaps, just perhaps, we will see a warmer and drier than normal summer and fall? Do I see "vintage year" possibilities for 2008?

Thanks to Craig Bush for leading last month's "Other Reds" tasting. The new "voting for medals" format continues to grow in popularity, and we were able to get through all 10 wines without running over. After the March meeting's sluggish tasting pace, Luna was intent to improve the pace at our April tasting. An introduced portable clock was all but ignored, but what seemed most effective was the frequent, but gentle, urging to, "Let's move on!"

I visited the Walla Walla AVA for the first time on a three-day weekend in April. What an interesting place. We toured numerous wineries and tasting rooms. Some of our favorite wineries were: Woodward Canyon, Couvillion, Chateau Rollat, Rulo and Zerba. Most of the winemakers we spoke to were from the Walla Walla area, most had started out as amateurs, and interestingly, most had completed the program at the Walla Walla Institute for Enology and Viticulture at Walla Walla Community College.

This month, we all have an opportunity to explore formal winemaking training in our own backyard. Please consider attending one or both of our planned tours on May 8<sup>th</sup> and 10<sup>th</sup> of the Northwest Viticulture Center at Chemeketa Community College.

Our guest speaker at our May 21 meeting is Rick Mafit. Rick's lecture will be on TA, PH and SO<sub>2</sub> and how they interact in winemaking. As a graduate of UC Davis in Enology, a former instructor in Enology at Chemeketa, a regional representative for Scott Labs and the owner of his own winery, Rick obviously brings a treasure trove of winemaking and industry knowledge. During the meeting, Rick has also generously offered a free wine tasting from his winery, Mystic Wines!

See you at our events in May,

Don Robinson  
President, Westside Wine Club  
971-219-1553

**GrapeRadio** is a radio program discussing wine related topics that is broadcast over the Internet using audio & video podcast technology. Take a listen at <http://www.graperadio.com>

### Newsletter Submissions

If you have a piece you wrote and would like to share in the newsletter, please send it to:  
Luna Hauser  
WSWC Secretary  
[HauserWine@comcast.net](mailto:HauserWine@comcast.net)



# Westside Winemakers Club

## Leadership Team – 2008

President: **Don Robinson** [don\\_robinson\\_pdx@yahoo.com](mailto:don_robinson_pdx@yahoo.com) 971-219-1553

- 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
- Pay bills

Webmaster: **David Ladd**

Web Content Editor: **Rick Kipper**

Secretary: **Luna Hauser** [Hauserwine@comcast.net](mailto:Hauserwine@comcast.net)

- Communicate regularly about club activities and issues
- Monthly newsletter
- Keep updated list of members

Chairs of Group Purchases

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

- Chandler Reach Vineyard – **Mike Fredd** [Split\\_cane@netzero.net](mailto:Split_cane@netzero.net)
- Del Rio Vineyard – **Craig Bush** [pnoir1@verizon.net](mailto:pnoir1@verizon.net) - **CANCELLED**
- Supplies – These should be passed to the President for distribution

Chairwoman of Competitions: **Miriam Schnepf**

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

Chairperson of Education: **Don Robinson** [don\\_robinson\\_pdx@yahoo.com](mailto:don_robinson_pdx@yahoo.com)

- Arranges for speakers for our meetings

Chairs for Tastings: **Craig Bush** [pnoir1@verizon.net](mailto:pnoir1@verizon.net)  
and **Jim Merdink** [james\\_merdink@yahoo.com](mailto:james_merdink@yahoo.com)

- Conduct club tastings
- Review and improve club tasting procedures

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

- Select wineries to visit
- Arrange tours
- Cover logistics (food and money)
- Winery Tour 1 – **Chemeketa**
- Winery Tour 2 – **Sokol Blosser**

Chairs for Social Events: **Open**

- Summer picnic – **Open**
- Awards Gala – **Craig and Mindy Bush** [pnoir1@verizon.net](mailto:pnoir1@verizon.net)
- Holiday Party – **Open**