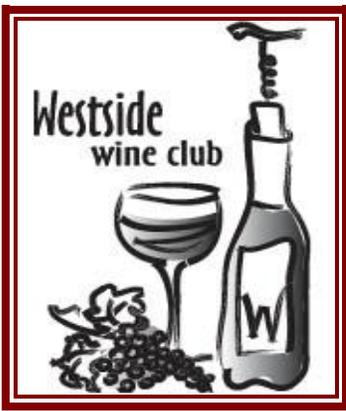


West Side Wine Club

May 2009



2009 Calendar

January 21st
Plan for the year

February 7th
Scott Paul Tour

February 18th
Bordeaux tasting

March 18th
Crush talk/Open
Location: TBA

April 15th
Other Reds tasting

May 2nd
Winery Tours

May 20th
Label One/ Winery tour talk

June 17th
Speaker?

June 20th
Clear Creek Distillery Tour

July
WSWC Annual Picnic!

August 19th
Other Whites

September
Awards Gala!

October 21st
Pinot Noir tasting

November 18th
Pinot Gris / Viognier

December
Elections
Crush Talk

Next Meeting: May 20th, 2009 at 7 p.m.
Place: Oak Knoll Winery
Subject: Label One/Winery Tour Talk
Snacks: Michael Blackard
Website: <http://www.westsidewineclub.com/>
Message Board: <http://groups.yahoo.com/group/Westsidewineclub/>

A few reminders:

- 1.) Be sure to bring glasses and some wine for drinking.
- 2.) Name tags are distributed before the meeting. Come a little early to help set up so that we can start promptly at 7pm and end by 9pm.
- 3.) For all our protection, a waiver will be signed by all current and future members.
- 4.) Meetings begin at 7pm and end by 9pm. If you can get there a little early to help set up, please do, and be ready to put away chairs and tables at the end.

Membership Fees and Waiver

Membership Fees Due

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

The yearly waiver will also need to be signed. Please print out the 2009 waiver from our website at <http://www.westsidewineclub.com/current.html> and bring it with your check. Membership gives you a chance to meet regularly with other winemakers to taste and judge our wines. You get an opportunity to hear speakers, take tours and attend social events with fellow winemakers. Membership includes access to group grape purchases, emails about equipment and grapes for sale, and advice on the club message board.

Interesting Articles

After tasting at Prive Vineyards you might be inspired to make a dessert wine. Below are articles from the Vancouver Wine Club site designed to assist you in making dessert wines.

MAKE CRYO-WINE: You can make a dessert wine using the relatively simple method outlined in the article below. You freeze the juice and then thaw, waiting until the thawed juice reaches the proper brix. Juice with heavy sugar will defrost first.

<http://www.vawa.net/winemaking-articles/cryodessert.html>

MAKE PORT: The following articles will assist you in making a fortified dessert wine in the Portuguese style. Some good history and discussions on Port are included.

<http://www.vawa.net/winemaking-articles/PORT%20PRESENTATION.pdf>

<http://www.vawa.net/winemaking-articles/imPORTantStuff.html>

June Tour

June tour of Clear Creek distillery is planned for June 20th at 11am. They will be giving us that time for our group alone and should be able to accomodate all who come. Hope to see you there cause it should be fun!

Clear Creek Distillery
2389 NW Wilson Street
(N.W. 24th and Wilson)
Portland, Oregon 97210
Phone 503.248.9470
Fax 503 248 0490
www.clearcreekdistillery.com

New WSWC Secretary Needed!

I am sad to say that I have to resign as secretary. I am moving out of the state and joining the ranks of many other people in the world by getting a real job (Bummer)! I have enjoyed being a part of this club and everyone has been very welcoming and informative, I have learned a lot in a very short time. Unfortunately I will be missing this month's meeting to say goodbye but I will be back because I cannot go to long without Oregon wine and the great wine of WSWC members!

If anyone is interested in taking on the role as secretary, get in touch with Dana or I and we will be glad to show you the ropes. Once again thank you for everything and I will miss WSWC.

-Elissa
WSWC Secretary

May 2nd Winery Tours

What started as a rainy wine touring day end with a thunder, literally! Our tour began at Laura Volkman Vineyards where we immediately began in the vineyard getting a lesson on spring shoot thinning. Laura is passionate about the quality of grapes it takes to make the best wine and therefore focuses much of her time in the vineyard. We sampled 4 wines, a Chardonnay, and 3 Pinot Noirs. Her Pinots are separated by the Rachel Block (west) and the Jacob Block (east). In general the Jacob Block produces a bigger Pinot with hints of dark fruit, while the Rachel Block yields a more elegant, lighter wine.

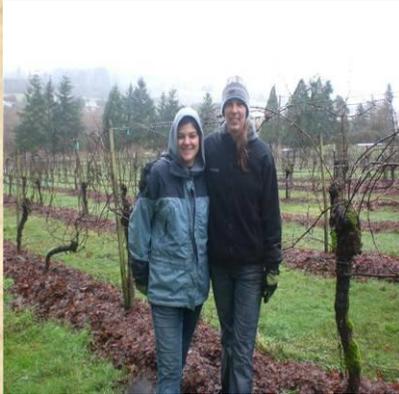
We then made our way less than a mile down the road to August Cellars where we enjoyed a few barrel samples. We had the unique treat of barrel sampling her chardonnay, which was still completing malolactic fermentation. Even through the CO₂, the citrus notes were unbelievable. This is a Chardonnay to watch for its release. We returned to a lovely picnic in her barn where Tina was a gracious hostess and made us feel at home in her vineyard. We brought back some of the Jacob block, and the 2007 Bella Chardonnay for all to try at the next meeting.

Nick and I were in one of the first cars to pull into the drive at Privé Vineyards and the scene was straight from a private French vineyard. The house and winery are all designed with French style; red tiled roofs, petite patio seating focused on an outdoor brick pizza oven, engulfed in a yard of lavender. Mark and Tina were eagerly awaiting our arrival, standing side by side in front of the grand French doors that lead into the winery.

Although we did get a few vineyard tips from Mark, the rain kept us in the winery where Tina led us through barrel samples from the 2008 vintage. We found a distinct difference in Le Nord (north block) and Le Sud (south block). Le Nord is very elegant with raspberry and tart cherry flavors, while Le Sud is a more weighted pinot noir with darker fruit and a hit of wonderful French oak, as it is 100% new oak aged. En finale, we received the special treat of barrel sampling her 7 year old pinot noir port, made in the traditional fractional blending system of the Solera. We will have Le Nord for all to try at May's meeting.

A special thanks to Jon Kars for organizing these 2 events and sharing his photos of these classy tours





President's Musings

Greeting WSWC members!

Recently I discovered the importance of sun tanning. Not for me, but for the grapes I use. We all know that good wine comes from good grapes, and sometimes the condition of the fruit lets us know if it's good or not. But how do you tell good grapes from excellent grapes? Visiting the vineyard to analyze sun exposure might be a good idea.

Sun exposure pulls out desired aromas and flavors as well as drives off green and herbaceous flavors and lighter colored wines. Concentrations of aroma and flavor compounds are carefully measured by scientists in relation to a grape berries sun exposure. Researchers select and tag clusters within the canopy that have full sun exposure, others that have partial sun exposure, and a third group that has no sun exposure (by enclosing the cluster in a box). Wine is then processed identically with all three groups, then, chemical and sensory tests are preformed for desired aroma concentrations.

Understandably the groups that receive no sun exposure have less floral/fruity aromas, and increased green and herbaceous flavors, but what is interesting to me is that they also have less color and color extractability. Floral and fruity aromas and other desired aroma/flavor compounds are significantly higher in grapes that receive better sunlight.

In pinot noir, antioxidants, like quercetin, are also shown to be higher in sun exposed clusters (40% higher in one Oregon pinot noir study*) The presence of softer tasting skin tannins is higher, while at the same time, harsher tasting stem and seed tannins are lower. Green and herbaceous flavors are significantly less in sun soaked clusters. So it appears that good wine loves sun!

All these things are important for winemakers to know so we can select the best grapes for our winemaking this fall. So let's pray for a sun filled summer!
Cheers!

Dana Blizzard

West Side Wine Club Leadership Team – 2009

President: **Dana Blizzard** danablizzard@comcast.net

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

Treasurer: **Bill Spiller** nrac@msn.com

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

Secretary: **Elissa Fenske** elissafenske@hotmail.com

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

Chairperson of Education: **Jon Kahrs** jekahrs@aol.com

- o Arrange speakers for our meetings

Chairs for Tastings: **Craig Bush** pnoir1@verizon.net

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

Chairs of Winery Tours: **Mike Smolak**

SmolakM@DimensionResources.com

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

Web Content Editor: **Rick Kipper**

Webmaster: **David Ladd**

Chairs of Group Purchases

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

- o Any grape purchases – **Sammy Nachimuthu**
murugasamy_nachimuthu@yahoo.com
- o Del Rio Vineyard – **Craig Bush**
pnoir1@verizon.net
- o Supplies – These should be passed to the President for distribution

Chairwoman of Competitions: **Miriam Schnepf**

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

Chairs for Social Events: **OPEN**

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