



West Side Wine Club

May 2010

Scheduled Meetings

January 8, 2010

Holiday Party/Awards Gala

January 20, 2010

Plan for the year

February 17, 2010

Bordeaux tasting

March 17 2010

Flaws & Faults & barrel samples, Trudy Kramer

April 21, 2010

Speaker; Karl Dinger, Terra Vina Winery

April 24th 2010

SakéOne tour

May

Winery Tours

May 19, 2010

Speaker; Devin Stinger, Adamant Cellars

June 16, 2010

Fruit Wine/Mead

July 18th, 2010

Annual Picnic at Oak Knoll

August 18, 2010

Other Whites Tasting

September 15, 2010

Other Reds Tasting

October 20, 2010

Pinot Noir tasting

November 17, 2010

Pinot Gris/Viognier Tasting

December 22, 2010

Elections /Crush Talk

Next Meeting:

Wednesday May 19, 2010 at 7 - 9 p.m.

Place:

Oak Knoll Winery
Speaker: Devin Stinger from Adamant Cellars, Walla Walla, a relatively new winemaker / owner from an area known for quality reds. He will have a sample of his wine to taste and discuss winemaking in the Walla Walla valley.

Snacks:

Daniel Larson; thanks.

Website:

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

Message Board:

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

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

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

April Meeting Minutes

Jon opened the meeting with notes from the sake tour, Saturday April 22nd and brought 2 bottles for tasting (see page 3).

The Belle Pente tour is scheduled for June 12 at 10am. (See reminder page 4)

The possibility of an Evesham Wood tour was discussed.

Sammy was back, and is going to hop on the wash grape scene and get back to club members with more info.

Craig Bush reported there will be no group buys arranged for Pinot Noir this year due to lack of response. He will post the names of pinot growers/sellers in the area on our website for members to contact if they are so inclined.

Jon will write copy and deliver to Mindy to create a poster for WSWC recruitment purposes. It will be put up in the wine supply businesses.

Craig Bush introduced our guest speaker, Carl Dinger from Terra Vina. Carl gave us a brief history on himself and how he got started in the wine business. His exuberance around growing grapes, making wines "his style" and then selling them was entertaining, engaging and informative. He shared 3 bottles of Cab Franc —very delicious, by the way!

Bill Spiller was present with the checkbook in hand and reimbursed Jon for the Sake purchase and Carl for his wine contribution.

Daniel Larson volunteered to bring treats for the May meeting.

Thanks to Mindy Bush for taking the minutes at our last meeting.

Wine Related On the Web

Chemeketa Community Collage Vineyard
Management & Winemaking Programs and related courses are available at:
<http://www.chemeketa.edu/catalog/courses/vmw.html>
Some may be available online?

International Pinot Noir Celebration (INPC)
If you are interested in attending this premier Pinot Noir event held July 23 – 25 in McMinnville go to:
<http://ipnc.org/>

A Little more Humor

'I feel terrible! I shouldn't have had that last flagon.'
Sue du Val



President's Musings



President's Musings for May: Taste, Taste and Taste.

Spring is an interesting time of year for the home winemaker. We start to anticipate the fall and line up contracts for our wine grapes. We evaluate what we liked about the last couple of years and ask ourselves what we would like to explore. The tours that the WSWC organizes are designed to assist us in this process. Some of these tours allow us to talk with winemakers and vineyard owners who have been successful in their winemaking field. Another goal of our WSWC tours is to stretch our minds with visits to unusual types of wine making. The tours to Sake One and Clear Creek Distillery come to mind. Even if you never make Sake or distill alcohol, understanding these processes helps us appreciate the art of making a fine beverage. Read the article in this month's addition about Sake One. I am sure you will find it enlightening. I did.

On Thursday I went to "Pinot in the Pearl", an urban tasting designed to showcase wines of the Chehalem Mountain Winemakers Association. I had the delight of running into two winemakers we have had contact with via tours or speaking to the club, Laura Volkman and Carl Dinger. Thanks to Carl, I was able to leave my backpack at the Terra Vina booth and enjoy the tasting "backpack free". I found the tasting very enlightening, especially now that the 2008's are coming out. I closed my tasting with a drink of his wonderful Sangiovese. For those people who wanted more wine tasting on Saturday there was the "Indy Wine Festival" -I had reached my limit for the week.

The weekend before last, Don Robinson and myself put together a little tasting for some of our vinophile friends. Our goal was to evaluate our 2009 wines at this point and decide what we are going to put in the barrels. The results were very enlightening as well as enjoyable. After the tasting we enjoyed steak with a couple of nice pinots from Monks Gate and Calera. We had two different vineyards, Courting Hill and Sunnyside. The Sunnyside Pinot, 777 and Weidensville, had perfect acidity and nice nose, although at this stage the wine is rather tough. The Courting Hill Jackson and 115, while overripe, contained some good fruit and had a nice softness that when combined with the Sunnyside, appeared collectively to make a very nice, easy drinking pinot. While 2008 surprised us in a good way; we are very excited about the prospects for 2009. Having other people come over who are avid wine drinkers assist us in designing our cuvee's was invaluable.

So as you make wine, remember that the journey can be as exciting as the finish. Just remember to share your experiences with friends.

Jon Kahrs
WSWC

Remember to Drink Responsibly and Drive responsibly.

WSWC tours Saké One

On Saturday, April 24, members of Westside Wine Club toured the Saké One brewery in Forest Grove. We were welcomed at the tasting room by Jennifer Brownstein with a very nice Daijingo Saké to taste.



After being introduced to Greg Lorenz, the head brewer, we were taken back to the main production area – the brewery. (Although the final product is, in my estimation, similar to wine, saké is closer to beer, and is said to be brewed)

We started at the milling room. Here, rice from California is put into a machine that removes the outer husk. Depending on the type of saké desired anywhere from 40% to 60% of the rice grain is removed. After the rice has been abraded, the rice is taken to the next room to be steamed. The husk, or “rice flower” is carried away and used as feed.

Although there is special rice used to make saké, unlike wine, the rice is not as critical to the quality of the final product. The flavor and character of saké is primarily made by the yeast and mold fermentation processes discussed below.

Once the rice is milled, it is placed in a large kettle and steamed at 180-degrees. Rice is primarily starch, so the sugars need to be created by the steaming process. After steaming, most of the rice is then fermented using our old friend - *saccharomyces cerevisiae*.

However, some of the rice is separated off and inoculated with a mold - *aspergillus oryzae*. A special machine imported from Japan is used to distribute the mold spores onto the rice. This rice, now called “Koji”, is taken to a special cedar plank lined room called the seigiku-shitsu. The koji is hand spread on a special table and allowed to develop at 90-degrees for 24-hours. This ensures that the mold culture is optimum.

The yeast - and mold – inoculated are then combined in a stainless steel fermenter – the Moromi – and allowed to ferment. The ferment is slow and cold.

Once completed the ferment is filtered and ready to drink - Saké.

There are a multitude of saké varieties. Some basic categories include:

“Genshu” – undiluted saké, usually around 18% alcohol

“Junmai” – sake with a small amount of distilled water added to enhance flavor. Usually around 14% alcohol.

“Nigori – Saké that is passed through a loose mesh to separate it from the mash. It isn't filtered thereafter and there is much rice sediment in the bottle. Before serving, the bottle is shaken to mix the sediment and turn the sake white.

Japan does not allow the importation of saké made outside of Japan. Their loss, in my opinion, as the saké made at Saké One was most enjoyable.

-Mike Hauser

(Thanks for the article Mike)

REASONS FOR FERMENTATION FAILURE

Reason #9 Using Distilled Water (excerpt from a larger article)

Using bottled water when making your wine is fine, and in some cases preferred, depending upon what's in your tap water. But, not all bottled waters are the same. Some bottled waters have been distilled and that's a bad thing for winemakers. When choosing bottled water for wine making be sure that it is labeled as spring water, mineral water or some kind of drinking water and not labeled as distilled water. Using distilled water can cause big problems for the unsuspecting winemaker. There are two reasons for this. The first being distilled water has had all of the excess or "free" oxygen removed from it. The second reason is that distilled water has no minerals either. Both of these conditions are direct results of the distilling process and both conditions have inhibiting effects on fermentation. During the primary fermentation the yeast need an ample supply of oxygen in the must to allow them to freely reproduce themselves. The yeast has the monumental task of multiplying themselves to around 100 to 150 times during the primary fermentation. If the yeast is not given enough oxygen to multiply successfully, then the result will be a sluggish fermentation that can drag out for several additional weeks. Having no minerals in the water affects the fermentation in a negative way as well. Minerals are a significant portion of the nutritional meal required by the yeast to perform at its best. Different minerals affect the yeast in different ways, but in general, minerals increase the yeast's ability to metabolize or consume sugar. Without a supply of minerals you have yeast that consume sugar at a slower pace.

* Exceptions are if water is added to testing chemicals or used in your airlocks it should be distilled.

Reminder: The WSWC annual club picnic will be held July 18th at Oak Knoll starting at 1:00 PM. More information will follow later about time, food and Washington County Fair entries.

Reminder: A tour of Belle Pente Winery is scheduled for June 12 at 10:00 AM. Meet at the Winery. Jack Seigendall is the tour leader, e-mail him at jseigend@comcast.net RSVP. Learn more about the Winery at <http://bellepente.com/>

West Side Wine Club Leadership Team – 2010

President: **Jon Kahrs** jekahrs@aol.com

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

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

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

Secretary: **Ken and Barb Stinger** kbstinger@verizon.net

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

Chairperson of Education: **Craig Bush** pnoir1@verizon.net

- Arrange speakers for our meetings

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

- Conduct club tastings
- Review and improve club tasting procedures

Chairs of Winery Tours: **Mike Smolak** SmolakM@DimensionResources.com

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

Web Content Editor: **Rick Kipper** kips@lycos.com,rckipper@bpa.gov

Webmaster: **David Ladd**

Chairs of Group Purchases **Sammy Nachimuthu** murugasamy_nachimuthu@yahoo.com

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

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

Chairwoman of Competitions: **Miriam Schnepf** mowtnwmn@mac.com

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

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

- Awards Gala/Holiday Party