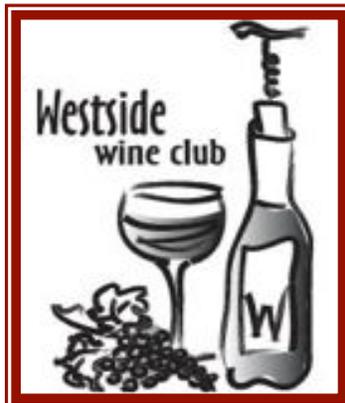


# West Side Wine Club

May 2011

## President's Musings



April showers bring.... May showers. Our cool spring continues, although the grapevines have budded, the next stumbling block is blossoming. Once blossoming has occurred, the rate of ripening is has little room for variation. A grape, after all, can only ripen so fast. But there are factors at work that do effect ripening. In a perfect year, we would have 80 degree days all day, never over- but rarely under.

During this time period, we watch carefully hoping to purchase good grapes. This year has been a struggle so far. Viticulturists in eastern Washington have been hesitant to commit so far. The freeze last fall has wine makers running around trying to find out how much they have and if they can replace any shortfalls. This means that when the growers tells us what's available, we will need to jump on our orders to insure we can get a variety of grapes. Some grapes will not be a problem. Others will be difficult to purchase. Sammy has been in discussions with growers and will let us know when he knows more.

But this is also a time to think about purchasing barrels. May15th is the deadline for purchasing barrels at Bouchard cooperages at a discount and with no shipping cost. They make Damy, Vicard, Billon and Cadus barrels. All their barrels are quite good, although each provides different component to a wine. Damy, a classic barrel for white burgundy, adds fatness while Billon adds ash and earthy components to wine. Barrel aging is very important to pinot. If you are not careful it can render your wine into a plank of wood! Craig Bush did something very interesting. One of the issues is that small winemakers typically do not have small barrels for whites. Craig cleaned out a red barrel (pinot) and tried his wine. Surprisingly the barrel did not bleed. I am curious to try this as I am always trying to make a better white wine.

Outside events in the wine world are a great way to learn about winemaking. The PCC classes, which Barb Thomson brought to our attention, have been a great way to expand my knowledge of wines and winemaking. I went to the class "how to start a winery" held by the Winderlea owner and another class on barrels taught by none other than Robert Brittan. The class on opening your own winery was great if you have a few million to spare. Robert Brittan's class on barrels was awesome as to be expected. He confirmed my view of barrel characteristics. All too often amateur winemakers delegate barrel choice to the back of the room. This is a mistake for big reds and a critical mistake for pinot. Robert Brittan is very careful to align barrels with what he senses is the terroir of the site. Balancing oak is critical. I also remember our tour to Prive where Tina showed us wine with 100% new oak and how it aged. By 5 years the oak had integrated. Of course this was Seguin Moreau, which is an awesome barrel. The wine changed from cherries and crème to raspberries and herbs.

The "Taste of Washington" this last Sunday was an amazing amalgam of wineries from (primarily), eastern Washington. One thing I quickly learned was that a good cab has refined tannins and no vegetal flavors. There is a richness of the wine with a subtlety of flavor. Long Shadows Winery, a Walla Walla cooperative with winemakers from around the world, came highly recommended - and it did not disappoint. Fine tannins and rich flavors permeated their wines. A surprise was the Bunnell Family Winery out of Prosser, Washington. The Mourvedre was surprising delicate and floral while their Rhone red had cherry and grapefruit. I was disappointed by a rose from Syncline, which had some reduction, but their Syrah was a stunner with flavor with fruit.

Every time we talk with wine makers we learn something exciting and new. I am really looking forward to the Soter tour at the end of the month. Tony Soter is a master of winemaking. For those going on the tour, think of some questions or problems you have had as winemakers. This is a time for all of us to jump to another level in our winemaking. Our May meeting will focus on red barrel samples. This ought to be very interesting.

Jon Kahrs

### Scheduled Meetings

**January 19, 2011**  
Crush Talk

**January 22, 2011**  
Holiday Party/Awards  
Gala

**February 16, 2011**  
Red Bordeaux Tasting

**February 27, 2011**  
Argyle Winery Tour

**March 16, 2011**  
Speaker: Robert Brittan of  
Brittan Vineyards

**April 20, 2011**  
Speaker: Darcy  
Pendergrass, winemaker  
at Amity Vineyards

**May 18, 2011**  
Barrel Sample Tasting

**May 29, 2011**  
Soter Vineyards Tour

**June 15, 2011**  
Other whites / Fruit Wine /  
Mead / Sparkling Tasting

**July 17, 2011**  
Annual Picnic (save the  
date)

**August 17, 2011**  
Chardonnay tasting

**September 21, 2011**  
Other Reds Tasting

**October 19, 2011**  
Pinot Noir Tasting

**November 16, 2011**  
Pinot Gris/Viognier Tasting

**December 7, 2011**  
Planning, Tours,  
Speakers, Events

## Interesting Information

In 1945, Chateau Mouton-Rothschild began a series of artists' labels, hiring a different artist each year to design a unique label for that vintage. The artists have included such notables as **Chagall, Picasso, Miro** and **Warhol**. The 1993 label was sufficiently controversial in this country (the stylized juvenile nude on the label offended the Political Correctness Police) that the Chateau withdrew the label and substituted a blank label instead.

"A [restaurant] wine list is praised and given awards for reasons that have little to do with its real purpose, as if it existed only to be admired passively, like a stamp collection. A wine list is good only when it functions well in tandem with a menu." --- Gerald Asher

On drinking the wines of Bordeaux: "The French drink them young, so a Socialist government won't take them. The English drink them old, so they can show their friends cobwebs and dusty bottles. The American drink them exactly when they are ready, because they don't know any better." --- Anonymous

Light travels faster than sound. This is why some people appear bright until you hear them speak. --- Murphy's Other Laws

## WINE TALK

My husband and I were sitting at home on the veranda and I said, "I love you." He asks, "Is that you, or the wine talking?" I replied, "It's me... talking to the wine."

**Next Meeting: Wednesday, May 18 at 7:00 p.m. at Oak Knoll**

**Agenda: Barrel Samples, Reds: Sacrifice a bottle from your favorite 2010 red barrel. One bottle should be enough for everyone to taste. Get some feedback / critique from all the so-called experts. This will be a scored blind tasting.**

**Snacks: Ken & Barb Stinger, Thanks**

**Place: Oak Knoll Winery**

**WSWC Website:** <http://www.westsidewineclub.com/>

**Message Board:** <http://groups.yahoo.com/group/Westsidewineclub/>

A few reminders:

- 1.) Please bring two glasses for tasting wines.
- 2.) For all our protection, all members must sign a waiver every year. You can also pay 2011 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 help to put away chairs and tables at the end.

**NOTE: Plans are rapidly coming together for the Annual picnic to be held on July 17 starting at 1:00 PM at the home of members Lee & Varierie Robinson in West Lynn. Look for e-mail updates.**

### April Meeting Minutes

Twenty-two members were present. Bill Brown provided some delicious snacks and some great hazelnuts came from Nina Tonabe, thanks.

Jon opened the meeting with a reminder of the Soter tour on Sunday, May 29 at the winery starting at 9:30 AM.

Jon reminded us about the "Barrel Influence" class taught by Robert Brittan on April 30 as part of the PCC "Connoisseur of Oregon Wine Series" at Carlton Winemaker's Studio. Jon will send an e-mail notice to members.

Jon demonstrated the "Zork" enclosure system available at Bader Beer and Wine Supply in Vancouver.

Our guest speaker was Darcy Pendergrass of Amity Vineyards. Darcy Pendergrass is the head winemaker for Amity Vineyards and a native Oregonian. In 1999, she received her BS in Microbiology from the University of Montana. Upon returning home to her native state of Oregon she signed up for Winemaking courses at Chemeketa Community College in Salem and found her true passion, creating world-class wine, particularly Pinot noir and Riesling. Darcy found her way to Amity Vineyards in 2001 starting out in the tasting room and working her way up the ranks and eventually becoming head winemaker prior to the 2008 vintage. In her spare time, she has served as a judge at several amateur and professional wine competitions. In addition, she has worked two vintages in New Zealand for her friends at Dry River Winery. Amity produces 8 to 15 thousand cases depending on the year. She is working toward re-introducing oak into Amity wines (10%) and her wines tend to a dry to near dry style. Her whites are fermented cool (55 degrees) over 2 or more months. She is experimenting with Pinot Blanc that can contain up to 10% Auxerrois Blanc grown on site which enhances aromatics (see below). She does not use enzymes except for Pinot Gris Rose. She lets Gewurztraminer hang on the vine as long as possible and on the skins for about 12 hours. As for fermenting with native yeast, Darcy said, at least in the commercial winery, previously used commercial yeasts are abundant on walls and other winery surfaces. The fermentation may start with native yeast but finishes with winery born commercial yeast. Darcy does add Scott Labs Opti-White during fermentation of whites to increase mouth feel, avoid browning and protect aroma. Darcy will answer any questions you may have about winemaking, can be contacted at [darcy@amityvineyards.com](mailto:darcy@amityvineyards.com)

Darcy generously provided the following bottles for us to taste:

Amity 2008 Dry Riesling

Amity 2008 Dry Pinot Blanc

Amity 2008 Dry Gewurztraminer

Amity 2009 Gamay Noir

Amity 2008 Pinot Noir (a blend of 6 - 8 vineyards and clones)

There were several member wines also available for tasting.

### NOTE

**NOTE: The "Willamette Valley Amateur Winemakers Society" will again hold their amateur wine competition in 2011. See page 7<sup>2</sup> for details.**

In our meeting on April 20, Darcy Pendergrass mentioned that a grape called Auxerrois Blanc that is grown at Amity and other vineyards and is added up to 10% in local Pinot Blanc wine to enhance aromatics. Below is a brief description of that grape varietal.

## Auxerrois Blanc

Local name for variety, used for white wine production, grown in the northeast Moselle and Alsace regions of France also grown in Germany and Luxembourg. Used to produce mildly acidic wines that add a honeyed intensity to blends with the Pinot Blanc in the better vintage years. It is one of the 16 known varieties possibly directly descended from the ancient Pinot Cepage x Gouais Blanc cross and is a full sibling of Chardonnay.

### History

The name Auxerrois Blanc has actually been used as a synonym for Chardonnay in the Moselle region in France, which explains why there is also a longer name (Auxerrois Blanc de Laquenexy) for the grape variety.

### Vine and Viticulture

It favors limestone soils, and ripens a little earlier than Pinot Blanc. It has small compact bunches.



## Rhône wine

The **Rhône wine region** in Southern France is situated in the Rhône river valley and produces numerous wines under various *Appellation d'origine contrôlée* (AOC) designations. The region's major appellation in production volume is Côtes du Rhône AOC.

The Rhône is generally divided into two sub-regions with distinct vinicultural traditions, the Northern Rhône (referred to in French as *Rhône septentrional*) and the Southern Rhône (in French *Rhône méridional*). The northern sub-region produces red wines from the Syrah grape, sometimes blended with white wine grapes, and white wines from Viognier grapes. The southern sub-region produces an array of red, white and rosé wines, often blends of several grapes such as in Châteauneuf-du-Pape.

### History

The first cultivated vines in the region were probably planted around 600 BC.

The origins of the two most important grape varieties in the northern Rhône (Syrah and Viognier) are subject to speculation. Some say the Greeks were responsible for bringing the Syrah grape from the Persian city of Shiraz. Others say the grape came 50 years later when Greeks fled from the Persian king Cyrus I. Yet others say the grape came from the Sicilian city of Syracuse, whence circa 280 AD the Romans brought it and the Viognier grape. Meanwhile extensive DNA typing and vinicultural research has led scientists to conclude that Syrah originated in the Rhône region itself.

Regardless of origin, when the Romans disappeared so too did interest in the wine of the region. Rhône reappeared in the 13th century when the Pope moved to Avignon, at which time the production of wine expanded greatly. The wines were traded to such a degree that the Duke of Burgundy banned import and export of non-Burgundian wines. In 1446 the city of Dijon forbade all wines from Lyon, Tournon and Vienne, arguing that they were "*très petit et pauvres vins*" - very small and miserable wines. The name Côtes du Rhône comes from public administration in the 16th century and was a name of a district in the Gard *departement*. In 1650, to guard against forgeries a set of rules was passed in an attempt to guarantee the origin of the wine. In 1737 the King decreed that all casks destined for resale should be branded C.D.R. Those were the wines from the area around Tavel, Roquemure, Lirac and Chusclan. Just over 100 years later, wines from other parts of the region were added to the C.D.R definition.

### Production

The various AOC wines of the Rhône Valley region are produced by over 6,000 wine growing properties including 1,837 private wineries and 103 cooperatives. Those vineyard owners that do not vinify their wines themselves deliver their grapes in bulk either to a winemaking cooperative, of which there are 103 in the region, or sell them to one of the 51 négociants (wine producers and merchants) who blend, distribute, and export on an industrial scale.

### Northern Rhône

The steep hill on which the Hermitage AOC grapes are produced stands above the Rhône, on this northward view from the heights of Tournon-sur-Rhône.



The northern Rhône is characterized by a continental climate with harsh winters but warm summers. Its climate is influenced by the mistral wind, which brings colder air from the Massif Central. Northern Rhône is therefore cooler than southern Rhône, which means that the mix of planted grape varieties and wine styles are slightly different.

Syrah is the only red grape variety permitted in red AOC wines from this sub-region. The grape, which is believed to have originated in or close to the Rhône region, is also widely known as Shiraz, its name in Australia and much of the English-speaking world, and has recently become very popular with consumers around the world. For wines bearing the Cornas AOC designation, Syrah must be used exclusively, whereas other reds from the northern Rhône sub-region may be blended with white wine grapes, either Viognier or Marsanne and Roussanne, depending on the appellation. However, while this is allowed by the AOC rules, blending with white grapes is widely practiced only for Côte-Rôtie.

Viognier by itself is used for white wines from Condrieu and Château-Grillet. Marsanne and Roussanne are in turn used for the whites from Crozes-Hermitage, Hermitage, Saint Joseph, and Saint Péray.

From north to south the appellations in the northern Rhône are:

Côte-Rôtie AOC - reds of Syrah and up to 20% Viognier.

Condrieu AOC - whites of Viognier only.

Château-Grillet AOC - whites of Viognier.

Saint Joseph AOC - reds of Syrah and up to 10% Marsanne and Roussanne; whites of only Marsanne and Roussanne.

Crozes-Hermitage AOC - reds of Syrah and up to 15% Marsanne and Roussanne; whites of only Marsanne and Roussanne.

Hermitage AOC - reds of Syrah and up to 15% Marsanne and Roussanne; whites of only Marsanne and Roussanne.

Cornas AOC - reds of Syrah only.

Saint-Péray AOC - sparkling and still whites of only Marsanne and Roussanne.

Their signature aromas of green olive and smoky bacon often identify Northern Rhône reds.

## Southern Rhône

The southern Rhône sub-region has a more Mediterranean climate with milder winters and hot summers. Drought can be a problem in the area, but limited irrigation is permitted. The differing terroirs, together with the rugged landscape that partly protects the valleys from the Mistral, produce microclimates, which give rise to a wide diversity of wines. A feature of the cultivation of the region is the use of large pebbles around the bases of the vines to absorb the heat of the sun during the day to keep the vines warm at night when, due to the cloudless skies, there is often a significant drop in temperature.

The southern Rhône's most famous red wine is Châteauneuf-du-Pape, a blend containing up to 18 varieties of wine grapes, both red and white, as permitted by the Châteauneuf-du-Pape AOC rules. Other nearby AOC regions including Coteaux du Tricastin AOC, Côtes du Ventoux AOC, Côtes du Vivarais AOC, Lirac AOC, Tavel AOC and Vacqueyras AOC may contain even more varieties in the blend. Gigondas AOC, on the other hand, is predominantly made from Grenache Noir has a more restricted set of permitted grapes. Depending on the specific AOC rules, grapes blended into southern Rhône reds may include Grenache, Syrah, Mourvedre, Carignan and Cinsault. The reds from the left bank are full bodied, rich in tannins while young, and are characterized by their aromas of prune, undergrowth, chocolate and ripe black fruit. The right bank reds are slightly lighter and fruitier.

Southern Rhône appellations:

- Côtes du Vivarais AOC
- Côtes du Rhône AOC
- Côtes du Rhône Villages AOC
- Côtes du Rhône Villages (named villages)
- Coteaux du Tricastin AOC
- Châteauneuf-du-Pape AOC
- Vacqueyras AOC
- Rasteau AOC
- Gigondas AOC
- Beaumes de Venise AOC
- Muscat de Beaumes de Venise AOC
- Tavel AOC

White wines from the southern Rhône sub-region, such as in Châteauneuf-du-Pape whites, are also typically blends of several wine grapes. These may include Ugni Blanc, Roussanne, Bourboulenc, Picpoul, and Clairette. Since about 1998 Viognier is increasingly being used and is also appearing as a single varietal.

Tavel AOC, produced in the special microclimate of the *sillon rhodanien* (the furrow of the Rhône) by some thirty producers including Château d'Aqueria, Domaine Maby, Domaine de la Mordorée, Domaine Pelaquier, is an elite rosé only, which has been referred to as 'the wine of kings'.

Fortified wines (vin doux naturel) are made in the Muscat de Beaumes-de-Venise AOC and Rasteau AOCs.

## Côtes du Rhône

Côtes du Rhône AOC is an AOC that covers both the northern and southern sub-regions of Rhône. Typically it is only used if the wine does not qualify for an appellation that can command a higher price. Therefore, almost all Côtes du Rhône AOC is produced in southern Rhône, since the northern sub-region is covered by well-known appellations and also is much smaller in terms of total vineyard surface. This AOC is also used by the commercial blenders (*négociants*) who buy grapes in bulk from various parts of the region to bottle, distribute, and export on an industrial scale. This nevertheless makes it the most commonly known, produced, and distributed appellation of the region. Produce from vineyards surrounding certain villages including Cairanne, Rasteau and others may be labeled Côtes du Rhône-Villages AOC.

Grenache usually dominates Red Côtes du Rhône.

## Other appellations

Other appellations falling outside the main Rhône area in terms of wine styles but administratively within it are Clairette de Die AOC, Crémant de Die AOC, Coteaux de Tricastin AOC, Côtes du Ventoux AOC, Côtes du Vivarais AOC, Côtes du Luberon AOC. These are more similar to Provence wines. In 2004 ten new appellations were officially added to the Rhône region, 9 in the Gard and one in the Vaucluse, which largely parallel the wines of Southern Rhône proper, while two appellations were discontinued for reasons of reforestation and urban encroachment.

In 2004, Costières de Nîmes AOC, which previously had been counted as part of eastern Languedoc, was also attached to the Rhône wine region. In that year, INAO moved the responsibility for oversight of this appellation's wine to the regional committee of the Rhône valley. Local producers of Côtes du Rhône-styled wines made from Syrah and Grenache lobbied for this change since the local winemaking traditions did not coincide with administrative borders, and presumably due to the greater prestige of Rhône wines in the marketplace. Such changes of borders between wine regions are very rare.

## Other wines

Many private wineries also produce wines of their own creation from the available varieties including sparkling and fortified wines, single varietals - particularly from the Syrah grape - and even brandies. These wines however are not usually covered by the rules of a VDQS or AOC, but are nevertheless of excellent quality. They are usually only sold on the premises.

Several wineries produce wines from organically cultivated vines that, provided they comply with the rules for varieties, plant spacing, pruning and maximum yield, are admitted in the AOC.

The excess production of many domains and cooperatives is released as Vin de Pays which are marketed as Vin de Pays du Gard, Vin de Pays de Vaucluse, etc., or are sold to blenders of Wine from the European Union, and mass food distribution for sale as own brands. Excess wines of the lowest quality, Vin de Table, occasionally become part of the wine lake and are reprocessed into industrial alcohol.

## Classification

Rhône does not have an official classification using "Grand cru" or similar terms, in difference to Bordeaux or Burgundy. There is however a difference between the Rhône AOCs as to the geographical delineation and naming practices of the various AOCs, which provide a classification into four categories of AOCs:

- **Côtes du Rhône** only displays the region, and may be used in the entire wine region, in 171 communes. For some communes, this is the only allowed AOC. It is therefore the lowest classification for Rhône AOC wine.
- **Côtes du Rhône-Villages** is an AOC allowed for 95 communes, with a higher minimum requirement for grape maturity than basic Côtes du Rhône. It is therefore a higher classification. In general, the appellation does not allow the village name to be displayed.
- **Côtes du Rhône-Villages together with village name** is allowed for 19 communes.
- **Crus** are the 15 named appellations that display only the name of the cru, and not Côtes du Rhône. These include the most famous Rhône wines, such as Hermitage, Côte-Rôtie and Châteauneuf-du-Pape. There is no official classification differentiating between different crus, but the market prices some AOCs much higher than others. Sometimes, individual vineyard names (such as La Landonne within the Côte-Rôtie appellation) are displayed on the labels. Most producers will only do this for top wines, but vineyard labeled wines enjoy no different official status from other cru wines.

## Barrel Care Procedures

### Care of a New Barrel

Brand new oak barrels are about as sanitary as they can be because the wood has been heated over direct fire in the process of making the barrel. This is done in order to bend the staves into place, and also to enhance various flavor accents (such as vanilla and caramel).

### Swelling up a Barrel

Like any wooden container, however, a new barrel must be filled with water to make the wood swell and eliminate leaks. These leaks will often seal themselves in only a few hours, or a couple of days. However, the barrel should be continually refilled until the leaks stop, and the water should be changed each day to prevent off flavors caused by rancidity or mold growth.

### Acidifying a New Barrel

It is recommended that an acidic environment be created in a new barrel, which is about to receive wine for the first time. Dissolve in water two teaspoons of Citric Acid for every five gallons of barrel capacity. Fill the barrel and check to make sure it is properly sealed. Then drain the acid water and fill the barrel with wine.

### Cleaning a Barrel at each Wine Racking

Once a barrel has been used for wine storage, additional cleaning and sanitation measures are required.

At each racking, rinse the barrel thoroughly with water to remove debris. Follow by rinsing the barrel with an acid wash. Dissolve two teaspoons of Citric Acid in five gallons of water, sloshing this mixture around the interior surfaces of the barrel for 5 to 10 minutes. Drain, and refill the barrel with wine.

### Preparing a Barrel for Storage

It is always best to keep a barrel full of wine. When this is not possible, start by removing the organic matter that has penetrated into the surface of the wood. This is done with a solution of "Proxycarb", a peroxide based cleaner.

Use 4 oz. of "Proxycarb" for every 15 gallons of barrel capacity. Dissolve in a small amount of water, and funnel the mixture into your barrel. Fill the barrel the rest of the way with water. You may leave this mixture in the barrel for as little as 20 minutes or as much as 24 hours. If the barrel has VA (volatile acidity), double the amount of "Proxycarb" and leave for 24-48 hours. Drain and rinse the barrel several times with water. Re-acidify the barrel using one ounce or one tablespoon of Citric Acid for every five gallons of water. Slosh this all around and drain completely. Next, prepare the barrel for either long-term, or short-term, storage.

### Long Term Storage

If it will be more than two months before the barrel is used again, drain the barrel and burn a Sulfur Strip in it, hanging it down at least 6 inches below the bung on a wire. Remove the Strip after about 15 minutes, and bung the barrel tightly. Burning sulfur releases sulfur dioxide gas into the barrel's interior.

Repeat every two weeks (as needed) until a flashlight reveals no shiny dampness in the bottom of the barrel. Bung up the barrel and store it in a dry place until needed, allowing enough time to soak up the barrel before use.

### Short Term Storage

If it will be two months or less before the barrel is used again, drain the barrel, and fill with a "Sulfite" and Citric Acid solution. Use four teaspoons of Potassium or Sodium Metabisulfite powder, and two teaspoons of Citric Acid for every 15 gallons of barrel capacity. Add enough water to fill the barrel, and bung the barrel tightly.

Remove the bung every week or so and smell to make sure sulfur can still be detected inside the barrel, replacing the solution if necessary. Rinse the barrel with water before refilling with wine.



# 2011 Amateur Wine Competition

Hosted by  
Willamette Valley  
Amateur Winemakers Society

Entries accepted through July 16, 2011  
at Eola Hills Wine Cellars in  
Rickreall, Oregon

Judging: August, 2011  
First, Second and Third Place in each Class  
Best of Show

All wine must be homemade,  
produced and bottled by the entrant.

A panel of wine professionals  
will evaluate entries based on the  
standard American Wine Society  
(AWS) 20-point scale.

Judges' point evaluations mailed  
to entrants who include SASE

Fee: \$10 per bottle. No limit on number  
of entries.

**Entry Forms & Competition Rules**  
at [www.wvaws.org](http://www.wvaws.org)  
For more information:  
[WVAWS04@gmail.com](mailto:WVAWS04@gmail.com)



Willamette Valley Amateur Winemakers Society



## 2011 Amateur Wine Competition Rules

Entries Accepted through July 16, 2011  
Entry Fee: \$10 per each entry (one 750ml bottle)

Judges ratings mailed to entrants providing a Self Addressed Stamped Envelope with entry.

### Entering Basics:

- Entries will be accepted through July 16, 2011. Entries received after July 16 will be discarded.
- Ship your entry to Eola Hills Wine Cellars, 501 S. Pacific Highway, Rickreall, OR 97371.  
  
For your convenience, on Saturday, July 9, and on Saturday July 16, 2011, entries may be hand delivered between the hours of 10:00 AM - 2:00 PM at the Eola Hills Wine Cellars' above address.
- Each entry consists of one (1) 750ml bottle. There is no limit on the number of entries you may submit.
- Wine entries received must:
  - have attached to each bottle a completed official WVAWS Wine Entry Label. Review the form carefully as incomplete or illegible labels may disqualify your entry. Attach the label using transparent tape on, at minimum, the two sides.  
  
The WVAWS Wine Entry Label is available at [www.wvaws.org](http://www.wvaws.org).
  - include an Entry Fee of \$10.00 for each bottle submitted in that shipment.  
  
Make your check payable to: WVAWS.
- Wines must be submitted in standard 750ml bottles. Threaded bottles will be accepted if the screw top sufficiently seals the bottle to avoid spillage. Threaded bottles with corks are disqualified.
- It is the responsibility of the entrant to refer to the competition classification list (located on the entry form page) and identify the appropriate Class and Subclass. Entry in an incorrect category may be disqualified by the Judges. If you are in doubt, e-mail your question to [WVAWS04@gmail.com](mailto:WVAWS04@gmail.com) to the attention of Winemaker Steve Anderson, Eola Hills Wine Cellars.
- Submitted bottles will not be returned.
- WVAWS will handle all bottles with reasonable care but will not be responsible for any loss or damage.

### The Judging:

- For each Class a Ribbon will be awarded to First, Second and Third Place wines.  
  
All First Place wines will be considered for Best of Show.  
  
Best of Show will be awarded the Best of Show rosette ribbon.
  - Four Judges, professionals in the industry, will use the AWS 20-point scale. Under this system more than one wine in each Place may receive awards.
  - The judging will take place during August.  
  
Judges ratings will be mailed to those entrants who provide a Self Addressed Stamped Envelope with their entry.
  - Winners will be posted on the WVAWS.org website no later than September 25, 2011. Ribbons may take up to 8 weeks to be received and will be mailed to the address on the WVAWS Wine Entry Label.
- Please e-mail questions to WVAWS at:  
[WVAWS04@gmail.com](mailto:WVAWS04@gmail.com)

## 2011 Competition Entry Label

Class	Subclass
1	<b>Red Grapes</b>
	1A Cabernet Sauvignon
	1B Merlot
	1C Pinot Noir
	1D Syrah
	1E Zinfandel
	1F French Hybrids
	1G Other
	1H Red Blends
	2
2A Chardonnay	
2B Chenin Blanc	
2C Pinot Blanc	
2D Pinot Gris	
2E Riesling	
2F Muller Thurgau	
2G Huxelrebe	
2H Vognier	
2I Gruner Veltiner	
2J Other	
2K White Blends	
3	<b>Rose/Blush</b>
4	<b>Fruit</b>
	4A Cherry
	4B Strawberry
	4C Raspberry
	4D Blackberry
	4E Plum
	4F Peach
	4G Fruit Blends
4H Other	
5	<b>Fortified Wines</b>

WVAWS Wine Entry Label	
Winemaker:	
Name: _____	
Address: _____	
City, State, ZIP: _____	
E-mail: _____	
Class: _____	Subclass: _____
Names and percentage of fruit used:	
_____	
Residual Sugar:	
Dry _____ Semi-dry _____ Semi-sweet _____ Sweet _____	
Vintage: _____	
Appellation: _____	
ATTACH this form to bottle.	
Make check payable to WVAWS.	
Ship wines to: WVAWS c/o Eola Hills Wine Cellars	
501 S. Pacific Hwy, Rickreall, OR 97371	

### Sugar Levels

Dry = less than 1%  
  
Semi-dry = 1 - 2%  
  
Semi-sweet = 2 - 3%  
  
Sweet = over 3%

You can go to the web site at: <https://sites.google.com/site/willamettevaws/national-amateur-wine-competition/entry-form>

# West Side Wine Club Leadership Team – 2010

President: **Jon Kahrs** [jekahrs@aol.com](mailto: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](mailto:nrac@msn.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 on first Wednesday
- Prepare meeting agenda
- Keep updated list of members, nametags and other data
- Club message board invitations

Chair of Education: **Craig Bush** [pnoir1@frontier.com](mailto:pnoir1@frontier.com)

- Arrange speakers for our meetings

Chair for Tastings: **Craig Bush** [pnoir1@frontier.com](mailto:pnoir1@frontier.com)

- Conduct club tastings
- Review and improve club tasting procedures

Chair of Winery Tours: **Mike Smolak** [SmolakM@DimensionResources.com](mailto: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](mailto:kips@lycos.com)

Webmaster: **David Ladd**

Chair of Group Purchases **Sammy Nachimuthu** [murugasamy\\_nachimuthu@yahoo.com](mailto:murugasamy_nachimuthu@yahoo.com)

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

- Chandler Reach Vineyard – **Sammy Nachimuthu** [murugasamy\\_nachimuthu@yahoo.com](mailto:murugasamy_nachimuthu@yahoo.com)
- Del Rio Vineyard – **Craig Bush** [pnoir1@frontier.com](mailto:pnoir1@frontier.com)
- Supplies – These should be passed to the President for distribution

Chair of Competitions: **Miriam Schnepf** [mowtnwmn@mac.com](mailto: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 / Holliday party