

Portland
Winemakers
Club



Portland Winemakers Club

May 2018

President's Monthly Rant

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: Marj Vuylsteke founder of Oak Knoll Winery and the Portland Winemakers Club.

April 18, 2018

Barrel / Carboy Sample Tasting

May 16, 2018

Speakers: 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



We're hot. The Oregon wine business, that is. Some facts compiled recently by Full Glass Research in Portland:

"The three most telling figures are as follows; the sum of all economic activity in Oregon related directly or indirectly to wine is \$5.61 billion, compared to \$3.35 billion three years ago, a 67% jump in statewide impact. This includes winery and grower revenues, wholesale and retail sales of wine, related industries such as trucking and professional services, plus the effect of their employees' spending in Oregon. The second telltale number is that estimated wine-related and induced jobs in Oregon totaled 29,738, up from 17,099 in 2013, representing a 74% jump. Related wages topped \$1 billion, which led to over \$155 million collected by the state in taxes. The third growth benchmark is heightened tourism impact, more than doubling since 2013. Oregon's wine regions are a strong attraction for tourists and the upscale demographics of wine consumption ensure that many wine tourists spend more than the average visitor, boosting restaurant and hotel revenues. Total revenue was almost \$787 million, up from \$295 million in 2013, a 162% increase over three years.

Nielsen data indicates that while national wine dollar sales in off premise retail channels grew 2.1% versus one year ago, Oregon's sales grew 17%, helping drive the overall \$20 and up bottle segment up 8%. "The US wine market continues to expand, but Oregon is clearly a growth leader, percentage wise ahead of all other major growing states and countries around the world," said Danny Brager, senior vice president of the beverage alcohol practice at Nielsen. "Oregon winemakers have done a great job stimulating demand for their wines, keeping prices fair on the premium ones, and managing this growth in a smart way."

Try to keep up California...



Misc. Information

• A handbook of services & supplies from Enartis is available from enartis.com

• Sanitizer for brewing or winemaking

LOGIC, Inc., released a new EPA-registered sanitizer for use in brewing or winemaking. **San Step NS** is a sanitizer and de-scaler, which is now registered with the Environmental Protection Agency. LOGIC describes the product as a low-foaming, broad-spectrum bactericide and fungicide suitable for clean-in-place systems and is effective in hard water. Once diluted to the recommended solution San Step can be used as a no-rinse sanitizer. ecologiccleansers.com

• As soon as wine enters your mouth, it immediately begins to change. For example, saliva contains enzymes that break down the molecules in the wine to create compounds that effervesce into the air to stimulate the smell receptors in your nose. This produces new compounds that were not originally in the wine — they were created by this interaction.

• From *Judgment of Paris: California vs. France and the Historic 1976 Paris Tasting*. "And there was just one classic moment when one of the French judges by the name of **Raymond Oliver**, he was a big thing in French wine and food circles. He had a white wine in front of him. He looked at the white wine, then he held it up to a light to look at the color very closely. Then he took a sip of it. Then he held it up again. Then he said in French, 'Ah, back to France.' And I looked down at my scorecard and he'd just tasted the 1972 Freemark Abbey Chardonnay.

Note: The next regular meeting will be Wednesday, May 16th at 7:00 PM at Oak knoll Winery. April agenda: speaker - Blair & Arabella Trathan, shea winemaker & Trathen Hall wines.

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/>

April Meeting Minutes (present = 35)

- Tonight is hat order night. Expect to pick up your hats at the May PWC meeting.
- Two new members joined the club this evening; Jeremia Deines who has experience making cider & Juliana Inman who lives in Salem and has made wine since 1993.
- Damon Lopez / Tours; Marlene Grant suggested we tour their winery, Parrett Mountain, on a summer date yet to be determined. She suggested a potluck BBQ at the winery after the tour. We are waiting to hear back from Scott Nelson about touring his operation. Damon also spoke with Roco Winery about a tour TBD).
- Bob Hatt / Grape purchases; Order information is needed from members in order to coordinate with the growers. Bob's e-mail is bobhatt2000@yahoo.com. Bob, please forward the group purchase information and rules to the two new members through the Secretary.
- Craig & Mindy Bush reminded us that the club picnic is coming up at their home on July 14th.

Members poured their own barrel samples for all to taste. There were 17 samples total. The winemakers poured their own wine and described it's production so far. Members tasted and made comments, good, bad &/ or ugly followed with recommendations for the wines future.

Patricia Green Cellars 2016 Estate
Vineyard Bonshaw Block Pinot Noir
(Ribbon Ridge)

100
POINTS

Editors' Choice



Wine Enthusiast



The Long Goodbye

Bid adieu to untapped cellars

By Ken Friedenreich

If readers search the term “dead parrot” on Google, the first entry retrieved is a clip from Monty Python — as it should be. This sketch remains one of those comic old chestnuts like Abbott and Costello’s “Who’s on first?” or the sounds rising from Jack Benny’s cellar vault.

The Python bit revolves around a customer’s complaint to a pet shop counterman. “This parrot is dead.” To which the employee retorts, “No, it is just resting.” And the euphemisms and denials continue until the customer insists, “This is an ex-parrot!”

My recent holiday season included its own dead parrot variation around a turkey and all the trimmings. A cuckoo clock in the room sounded as we ate — as if Harry Lime were pouring the wines.

The experience was made stranger by fawning over these once-stellar Burgundies from a reasonable vintage. I thought no one at the table would admit these Amazon Blues were, if not sincerely dead, then at least in critical condition.

As the song says, “You’ve got to know when to hold ’em; know when to fold ’em.” How long are we to hold wine and is there “too long,” when the wine stalks the living like George Romero zombies?

The answer? It all depends — suggested by several examples drawn from real life for which great comic bits above are reflections.

First, consider the numbers.

Trade groups have determined about 8 percent of all wines purchased by U.S. consumers are cellared for future consumption. The rest deplete as the dinner bell rings — a relatively small amount stays around for breakfast.

Given my avocation, I move through circles of people from a certain demographic. They’re relatively affluent, if not indeed wealthy, and were legal drinkers when the U.S. left Vietnam for good, and no one knew an AVA from the PTA.

Many of my peers could purchase wines for modest prices at the time; while today, such wines morph quickly into collectibles. Now revered, these once-cellar starters appear in lots auctioned at Christie’s by hedge fund bandits.

Cultivating a wine collection has its challenges though: They grow, demanding more and more space, and owners usually do not outlive their wines — I really hate when that happens. But the cellar can also survive what’s collected within — I see dead parrots ... everywhere.

Assembling a collection or stocking a cellar generally expands over decades. As these bottles age, so do collectors; it’s common for some wine to escape notice for years. Since purchases may be secreted from one’s spouse — acquisition can be a surreptitious exercise — the odds favor losing wine that goes far past its prime.

Successful collecting must include the ability to call out vintages before the so-called parrot goes wheels up without a squawk. Now, owners of cellars can access the Internet before deciding when to drink their collectibles.

The standard wisdom percolating around the web offers recommendations like stock analysts. “Buy and hold.” This wine is “at peak,” which means “drink now.” On the other hand, as the apogee recedes, they suggest “selling” or otherwise disposing of the wine considered — drink or dump.

These considerations occur far from the vineyard, where winemakers are well aware of the aging potential in each wine and vintage.

This isn't crystal ball gazing but a reasonable inference based on experience with the fruit and its sources. Acidity, alcohol and residual sugar all play roles in the lifespan of a well-crafted wine. Over time, one reveals structure, the next holds the wine intact while the third offsets the other fundamentals and, sooner or later, contributes to the harmony of the full expression of the varietal in context of its terroir.

The idea of the cellar as a whole takes precedence over the constituents of the collection. If one liberates a prize bottle for tonight's meal, the empty slot will demand a replacement to maintain the symmetry. People who collect wine realize they're a bit crazy but make light of it.

On the rare occasion someone asks me how long to cellar a wine, I suggest they imagine looking in a mirror 10 years from now. "If you like what you see in the mirror, maybe the wine is ready."

If you find a wine you enjoy and purchase a case, perhaps label it with "drink now" reminders at varying intervals. Use one color label to indicate two years; another, five; and another, 10. The fun is in the comparisons of other wines classified the same and, of course, with the wine from the original case.

Don't forget what the color tabs mean lest your cellar takes on the angst of a "Dark Shadows" re-run.



March 1, 2018

Reviving Clone 95

Dick Erath resurrects old suitcase selection

By Rusty Gaffney

Oregon wine pioneer Dick Erath celebrated 50 years in the Willamette Valley in February. One of "The Boys Up North" portrayed in the 1997 book by the late Paul Pinterich, Erath was encouraged to move to Oregon by Richard Sommer, a UC Davis graduate who founded HillCrest Winery in the Umpqua Valley.

Prince Hill 2016 Clone 95 Pinot Noir. *Photo Provided*

Erath, who had tinkered with growing wine grapes in Walnut Creek, California, finished a two-week course at UC Davis in 1967, which proved life-changing, having met noted vintners Andre Tchelistcheff and Louis Martini during the program.

In February 1968, Erath and his first wife, Kina, left the San Francisco Bay area for the Willamette Valley, acquiring a 49-acre site in the Chehalem Mountains above Newberg. He named the property Chehalem Mountain Vineyards and planted the first four acres to Pinot Noir, Riesling and Gewürztraminer in 1969, using cuttings from Sommer, the Wente family and Barney Fetzer.

He also experimented with a number of other cuttings, working with another pioneering vintner, Charles Coury, who eventually became his partner in a nursery business, the Erath-Coury Nursery.

Erath quickly ingratiated himself with other early Oregon players, including Dick Ponzi, David Lett, Bill Fuller and David Adelsheim. In 1970, Erath, Lett and Coury lobbied the Oregon State Legislature to stop the importation of wine grape vines infected with viruses.

Looking back, this stance is ironic, for Erath's Pinot Noir clone 95 is one of the rare instances of a suitcase selection planted successfully in Oregon — the other successes were the Coury clone and Archery Summit's 828. To Erath's credit, he did not smuggle clone 95 into Oregon. But more about that to follow.

Pommard clone UCD 4 was introduced to Oregon by Erath and Coury as part of their joint nursery venture. It turned out to complement perfectly the Wädenswil clone Lett had brought to Oregon in 1965, currently the most widely planted Pinot Noir in the state.

In 1975, Erath formed a partnership with C. Calvert "Cal" Knudsen, establishing the Knudsen-Erath Winery, the first commercial winery in the Dundee Hills. Together they released many acclaimed wines. In 1983, Erath planted Prince Hill Vineyard, across from Knudsen's original plantings dating to 1972. When Erath bought out Knudsen in the late '80s, Erath retained the winery along with Prince Hill, which would hold the first plantings of Erath clone 95 in 2002.

But this clone's story actually began in 1975, when Erath's friend visited Clos de Vougeot in Burgundy. He grabbed cuttings from the ground and brought them to the U.S. Erath promptly sent them for cleaning to Dr. Austin Goheen at the UC Davis

Foundation Plant Services (FPS). The original material was designated FPS S1 and underwent heat treatment. But after Goheen retired, Erath heard nothing more for many years about the fate of FPS S1.

Erath later discovered the original material had tested positive for virus in 1986 and underwent micro-shoot tip tissue culture disease elimination treatment in 1997, whereby a new selection — plus some backup vines from the same material — was created: FPS 117.

In 1998, Erath was surprised to receive a letter from FPS explaining the vines he submitted had been designated FPS 95 and “were ready.” In 2002, FPS sent Erath 16 mist-propagated vines. Using budwood from these vines, Erath planted 4 acres on 3309 rootstock at Prince Hill. Later, another 7.5 acres — now going into fourth leaf — were planted.

FPS 95 was later removed from the FPS listing because it tested positive for leaf roll virus in 2005; although Erath had not seen any evidence at Prince Hill. The backup vines from the same source material were advanced to FPS Pinot Noir 117 — they also completed testing to qualify for the Russell Ranch Foundation Vineyard in 2013, and were designated FPS Pinot Noir 117.1.

Erath believes FPS 117 is similar to Pommard in appearance and wine character profile. However, FPS 117 has greater extract, higher skin tannin levels and appears resistant to botrytis. In 2013, in the Willamette Valley, although eight inches of rain fell during harvest, no botrytis developed in Erath’s FPS 117 plantings. He calls this the most distinctive feature of this selection, since currently planted Pinot Noir clones are botrytis-prone.

The nearly 40-acre Prince Hill Vineyard has slow-moving phylloxera infestation of unknown origin. In response, Erath has planted 500 FPS 117 vines in sandy soil in a nursery on Grand Island near Dayton, where there is no threat of phylloxera. A single barrel of Pinot Noir was produced by Erath from these vines in 2016.

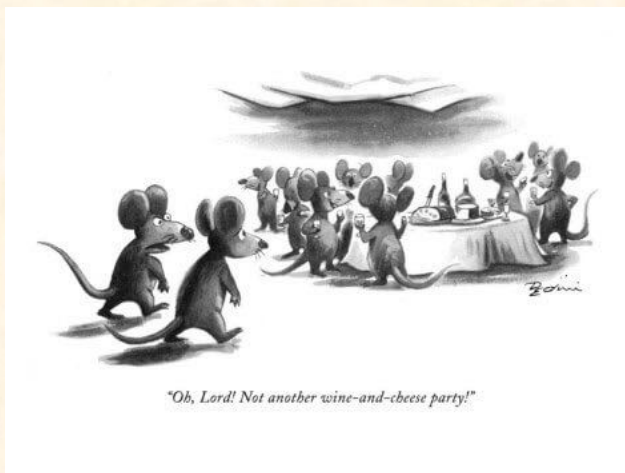
Erath has produced a single barrel of Prince Hill clone 95 Pinot Noir — designated CL 95 — from 2012–2016. These were one-barrel wines not released for commercial sale. The 2014, 2015 and 2016 wines were co-fermented with 10- to 18-percent Coury clone. Erath believes the Coury adds some higher aromatics and that some combination of the two clones works best.

I had the opportunity to taste the 2012, 2014, 2015 and 2016 CL 95 Pinot Noir wines and can confirm that the wines resemble in character those made from Pommard clone.

Laurent Montalieu of Hyland Estates released a 2015 Clone 95 Pinot Noir under the Prince Hill label. Erath assigned the “Prince Hill” mark to him. The wine is exclusively clone 95 grapes planted, grown and tended by Erath. The wine commemorates Montalieu and Erath’s collective 80 years’ experience winegrowing in Oregon. The wine is available for sale at Hyland Estates’ tasting room in Dundee.

Erath sells clone 95 budwood to raise money for his Erath Family Foundation that advances viticultural and enological science in Oregon. Through 2017, the Erath clone 95 — he prefers this term rather than FPS 117 — has been planted at Hyland and Holloran vineyards. In 2018, plantings are planned for Brick House and maybe Beaux Frères. Word is getting out and Erath expects to see a substantial increase in plantings of Erath clone 95 (FPS 117) in the coming years.

The Duncan family, owners of California-based Silver Oak and Twomey wineries, acquired Prince Hill Vineyard from Erath for their Twomey brand in September 2017. The sale included the “Prince Hill Vineyard” brand, with Twomey having use of the vineyard starting with the 2017 vintage. David Duncan reportedly will sell grapes from the vineyard in the ensuing years while the vineyard undergoes some replanting with new clones.



“Oh, Lord! Not another wine-and-cheese party!”

May 1, 2017

The Changeup

The changeup is a baseball pitch that resembles a fastball when leaving the pitcher's hand. In reality, it's a slower pitch that suddenly drops approaching home plate. That bit of deception throws off a batter's timing, triggering a look of surprise as he flails at a phantom fastball. That's the look I'm after with this column.

Oregon's winemakers have developed effective fastballs over the years, dazzling consumers with traditionally made Pinot Noir, Chardonnay, Syrah, etc. Our wine regions are known for their signature grapes, but every so often a winemaker pitches a wine that surprises. I'll be out there searching for those "off-speed" wines, the ones that cause even savvy locals to remark, "Wow, I had no idea that was being done in Oregon."



The wine may come from a winery that's been around for 40 years or from new kids on the block. If it tastes good and I have to leave the beaten path to find it, I want to bring it to your attention. To that end, a sparkling Sauvignon Blanc from a remote section of the Willamette Valley represents the perfect opening pitch.

Travel a few miles south of Oregon City and you will discover rolling hills, glorious horse farms and lots of nouveau landed gentry. Tucked away in those hills is a four-acre vineyard owned by gentleman farmer Bruce Weber. His vineyard, planted in 1982, sits 450 feet above sea level in the eastern section of the Willamette Valley AVA. These days, the vineyard's 35-year-old dry-farmed, own-rooted vines rise thick and gnarly from red Jory soil — like a miniature version of the haunted forest in "The Wizard of Oz."

Pinot Noir is the vineyard's focus, but Weber liked to experiment back in the day. Amid the Pinot, he planted one row — 33 vines — of equal parts Sauvignon Blanc, Riesling and Cabernet Sauvignon. As time went by, the Sauvignon Blanc outperformed others, so Weber grafted them all over to the winning white. Even in 2017, Sauvignon Blanc isn't exactly a household grape in the Willamette Valley, but, back in 1982, most people considered it foolhardy to even consider planting it. Fortunately, Weber didn't pay any attention.

A few years ago, Weber's vineyard caught the eye of a talented winemaker, Meredith Bell, who grew up just a few miles away. She is currently the assistant winemaker at three other Willamette Valley wineries and partners with Luke Wylde in Statera Cellars, Oregon's first Chardonnay-only winery.

Bell learned about the vineyard from family members who are friends with Weber, so she decided to pay him a visit. She quickly realized the vineyard was special, sacrificing her free time to help him manage the vines. Eventually, she created a new winery devoted to Weber's grapes: EST. Wines — the name is short for Eastern Standard Time due to the vineyard's location. With help from Weber and Wylde, Bell has created a most unusual and compelling sparkling wine.

Bell's 2016 EST. Sauvignon Blanc Pétillant-Naturel is one of only two sparkling Sauvignon Blancs made in the U.S., and the only one made with the ancient pétillant-naturel technique. Also known as pét-nat, it refers to a sparkling wine which, unlike Champagne, is bottled without additives before primary fermentation finishes. The method captures naturally occurring CO2 inside the bottle, resulting in a wine that is lightly effervescent, often cloudy and, in skilled hands, ultimately refreshing. It was also the perfect technique for Bell and Wylde.



"With both EST. and Statera, our focus is to make wines that express place, with life and character, and without the use of additives." Bell explained. "Traditional sparkling winemaking requires lab yeast, sugar and often DAP (diammonium phosphate), so we weren't interested in that. Pét-nat seemed more respectful of the fruit and of the vineyard."

To create her sparkler, Bell used whole-cluster grapes, stems and all, and let them soak on their skins for two days. After a long, hard press, Bell added a tiny bit of sulfur and placed the wine in two neutral oak barrels. The still-fermenting wine was bottled under a crown cap a mere 11 days after Weber picked the grapes. Disgorgement took place Feb. 15, 2017.

The wine clocks in at 13-percent alcohol, and its hazy lemon color hides the bubbles. As I poured, brioche and citrus notes filled the air, much like traditional Champagne. Afterward, matters became distinctly untraditional, an aroma of fresh-picked

basil developed, followed by successive bursts of lemongrass and saline. That aromatic combination made me want to grab the bottle and head to either the nearest beach or Thai restaurant — I wasn't sure which.

As the wine swirls about the mouth, its lazy bubbles tickle just enough to announce their arrival. The wine is tart and dry, with acidity so zippy, your mouth will water like a neighbor with green grass in August. Its spicy quality Bell attributes to not removing the stems, yet notes of icy lemon granita and mineral-driven quinine dominate the palate. No matter what flavor popped up, however, I kept coming back to the acidity.

“Bruce warned me the natural acidity in his Sauvignon Blanc grapes was difficult to get low enough, so [making it into a sparkling] was a no-brainer,” Bell stated.

That brisk acidity is one this wine's best qualities, with each invigorating sip displaying the life and character Bell seeks in her wines.

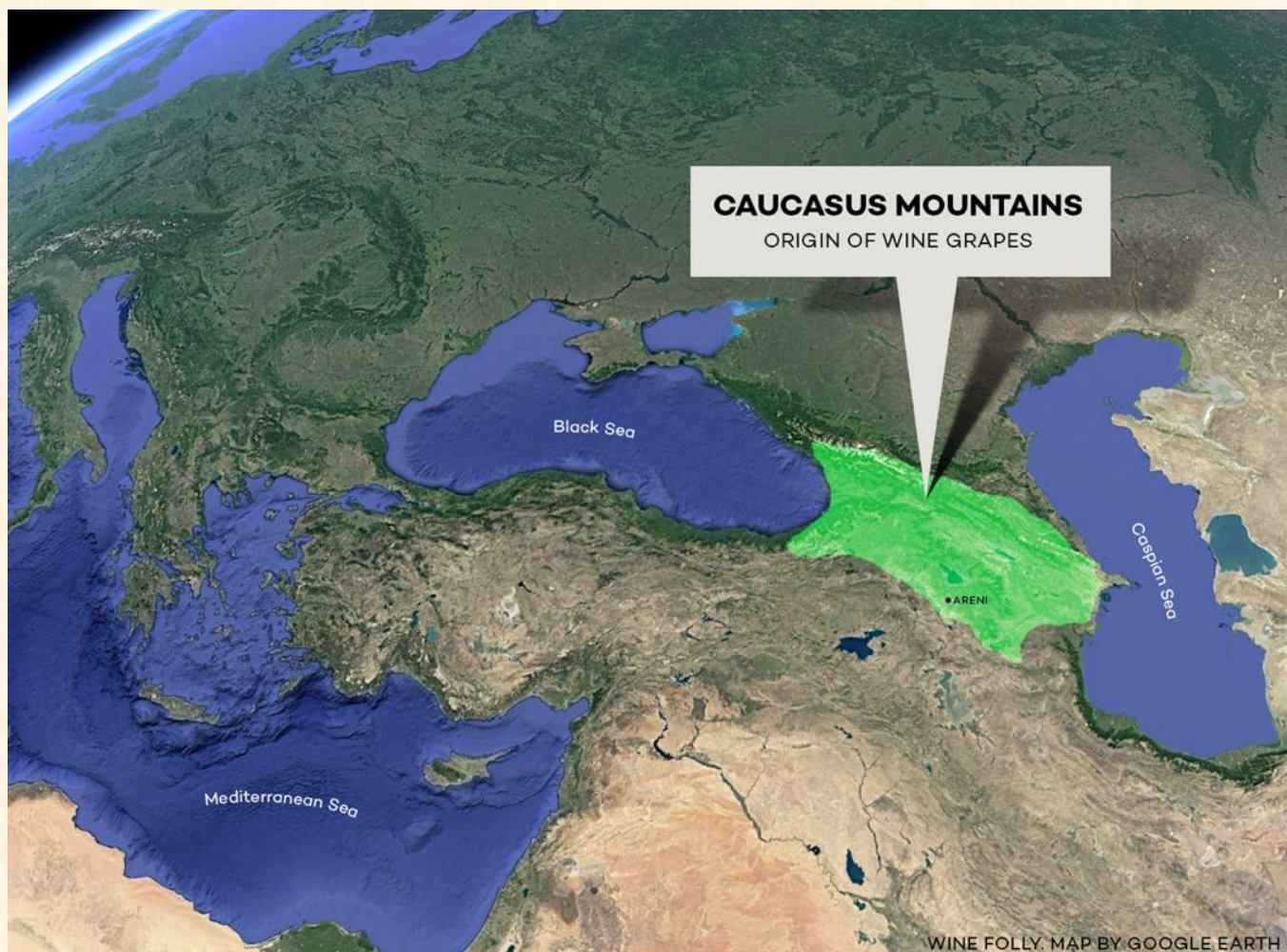
Weber continues to cultivate high quality grapes in the eastern part of the Valley, and Bell, with help from Wylde, clearly knows what to do with them.

This unique sparkling is worth seeking out; sadly, there were only 33 cases produced. I know, it hardly seems fair, but think about that moment you pour it for your friends, and they look up from their glass with a pleased look and muse, “Wow, I had no idea that was being done in Oregon.”

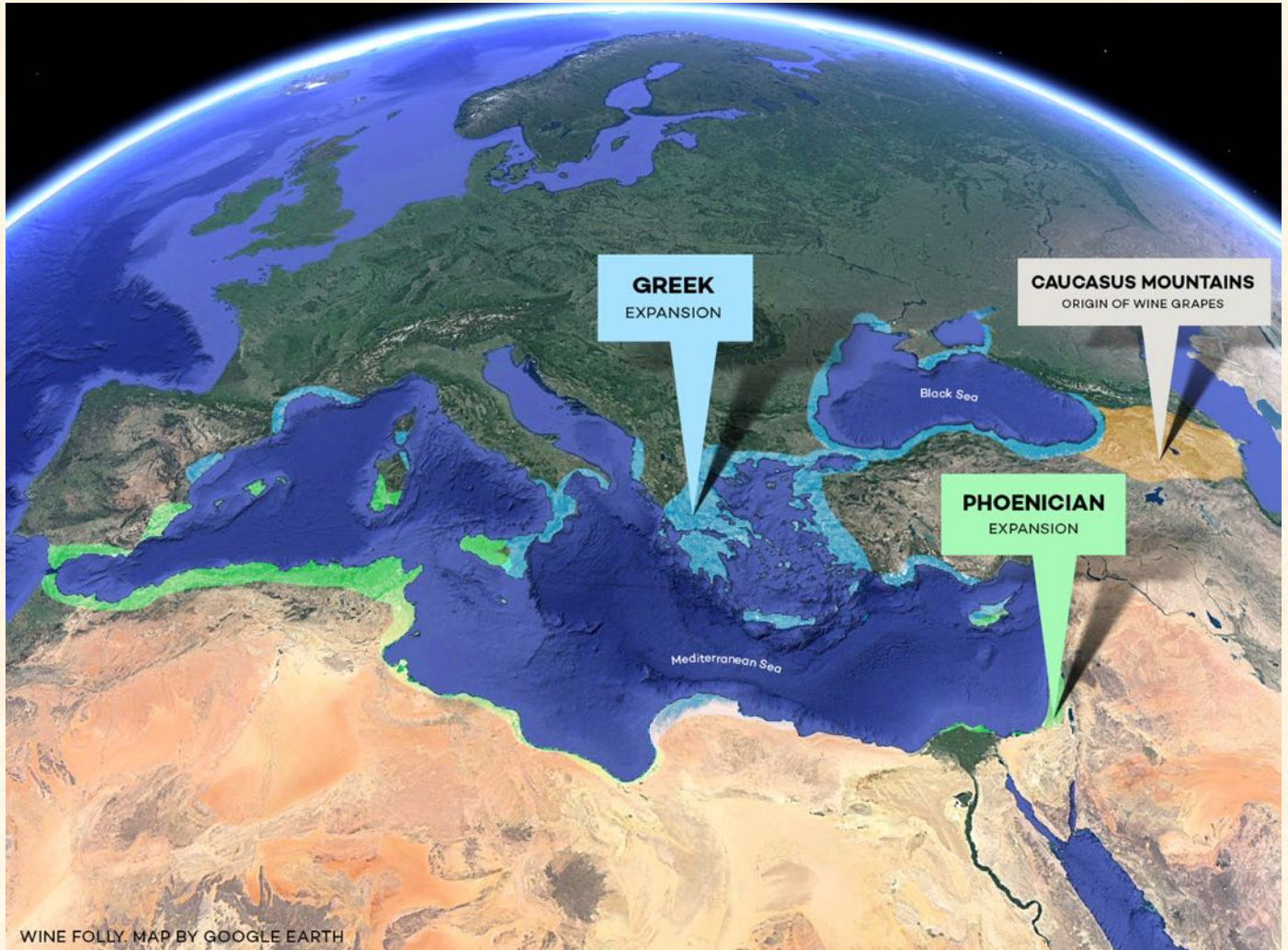


Where Did Wine Come From?

No. It wasn't France. Nor was it Italy. The European wine grape, also known as *vitis Vinifera*, originated in an unexpected place.



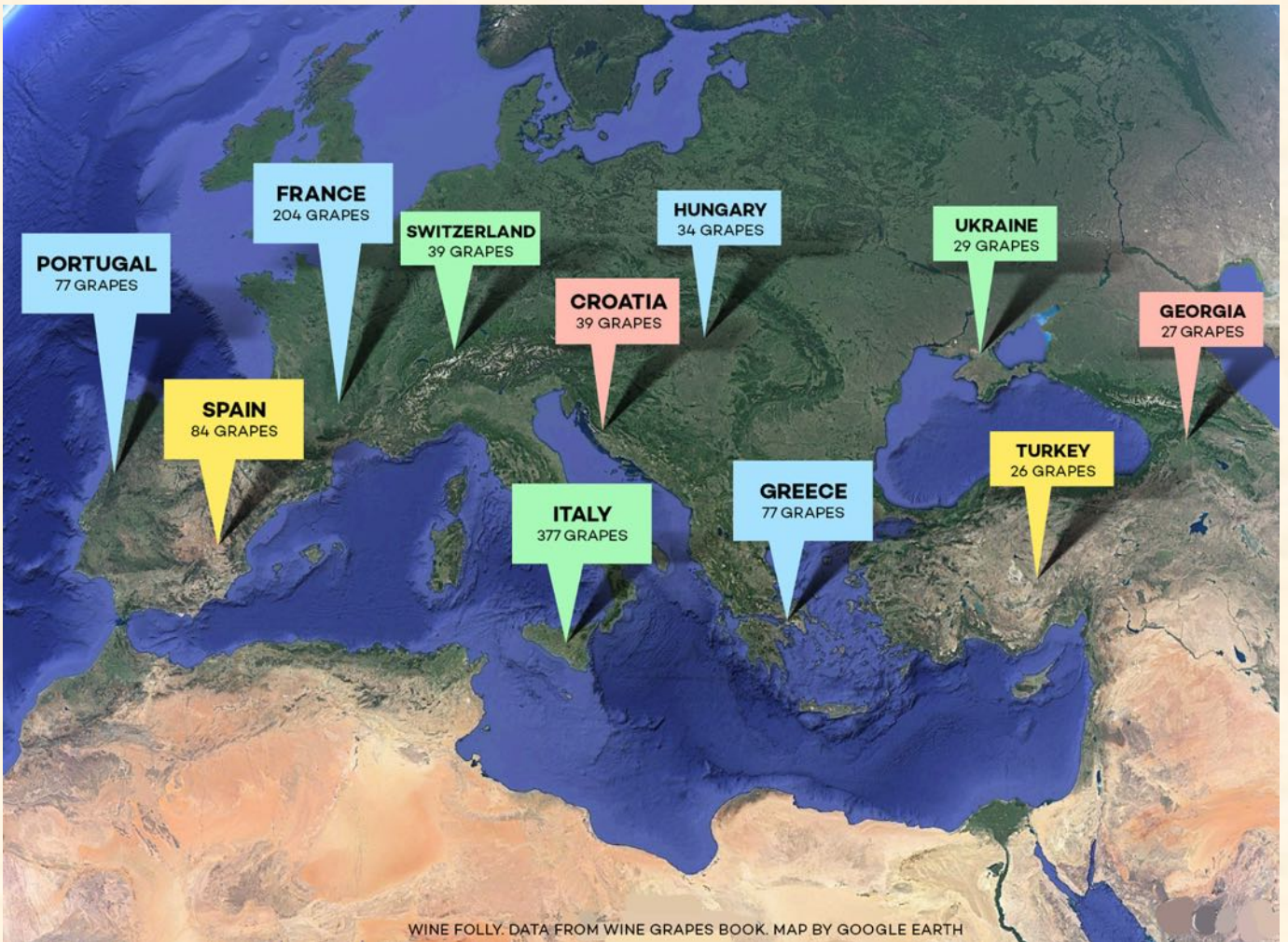
Current evidence suggests that wine originated in the Caucasus Mountains and the Zagros Mountains which contain the highest peaks of Europe. These mountain ranges span from Armenia through Azerbaijan, Georgia, northern Iran, southeastern Anatolia, and eastern Turkey. The ancient wine production evidence dates from between 8000 B.C. and 4100 B.C., and includes an ancient winery site in Armenia, grape residue found in clay jars in Georgia, and signs of grape domestication in eastern Turkey. The people who made the first wines were of the Shulaveri-Shomu culture. They were a people of the Stone Age who used obsidian for tools, raised cattle and pigs, and most importantly, grew grapes. The oldest known winery (4100 B.C.) is located among a group of caves outside the Armenian village of Areni. The village is still known for winemaking and makes red wines with a local grape also called Areni. Areni is thought to be quite old, but whether or not it is actually the world's first grape has yet to be determined.



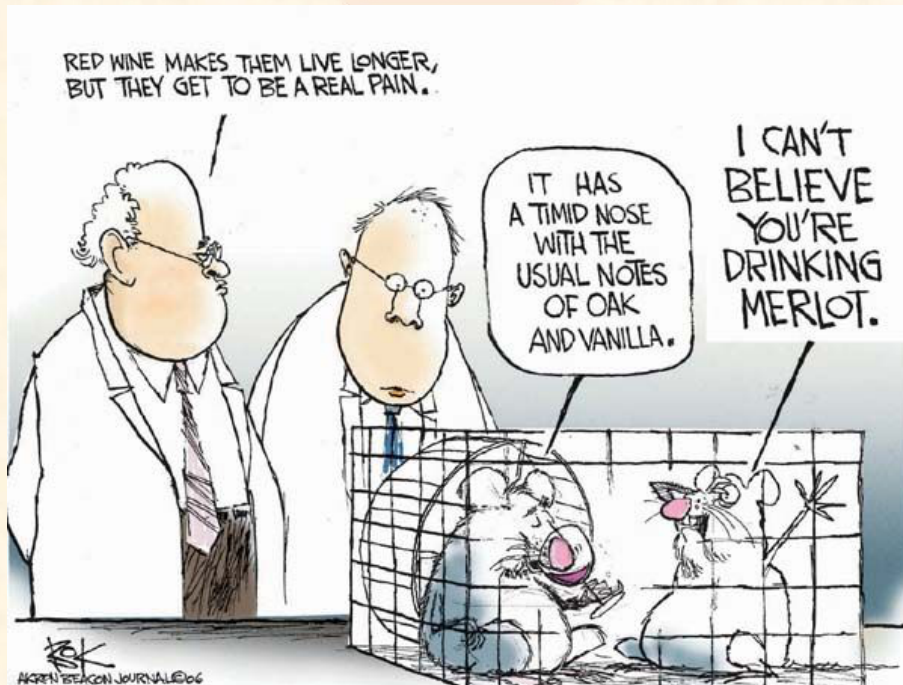
We have the civilizations of Greece and Phoenicia to thank for the spreading of wine grapes throughout Europe.

From Caucasus, wine grapes have followed human civilization as it expanded southward and westward and into the Mediterranean. These sea-faring civilizations of the Phoenicians and Greeks were the most responsible for the spread of wine throughout Western Europe. With each new region that was planted, the grapes slowly mutated and adapted to their unique environments. This slow divergence over thousands of years is what created the incredible diversity of over the 1300 identified wine varieties we have today.

Diversity is important, at least in wine, because it protects against disease and reduces the need for unnatural defenses like pesticides. Additionally, different grapes thrive in different climates, which greatly increases the number of climates where wine grapes grow. Unfortunately, demand for popular grapes threatens to reduce the amount of natural diversity in wine around the world. More and more regions pull out their native varieties in favor of well-known grapes like Cabernet Sauvignon and Pinot Noir. Just 50 grapes make up about 80% of the world's wine grape plantings. Others are so rare that they're nearly extinct.



There are 1368 identified wine varieties included in *Wine Grapes* (2012). The number of varieties per country illustrated here corresponds to the varieties that were cultivated to make wine available on the market. Diversity is higher in areas like Italy and France where wine has been an important facet of agricultural production.



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