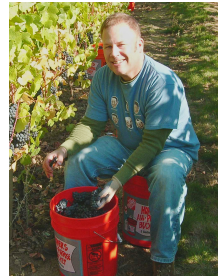


# West Side Wine Club

## October 2011

### President's Musings



#### 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**

Sofer Vineyards Tour

**June 15, 2011**

Rosé Tasting

**July 17, 2011**

Annual Picnic

**August 17, 2011**

Other Whites 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

President's Musings for October: Boo!

There is only way to describe this season. We thought it couldn't get worse than last year for pinot, but it did. But much of our complaints come from a misunderstanding of what weather and climate can do. The French were making wine during the little ice age - so we can too. While many Americans frown at the thought of chaptalization, the French have a far more realistic view of wine making. They view, chaptalization as a perfectly acceptable way to get body and alcohol into wine during a cool year. One French wine maker commented, "It is better to chaptalize, than acidify". For people getting grapes in eastern Washington, acid will not be a problem this year. I anticipate that eastern Washington wines for 2010 and 2011 will turn out to be really good wines to age.

Of course you have to pick at the correct time. When I found myself with 20 brix Viognier, I was torn between disappointment and excitement. I have always wanted to make Viognier from 20 brix grapes that were primarily from whole clusters. I just thought I would be getting these grapes from the Schroeder's. Jon Gassaway decided to experiment with whole cluster pressing using his bladder press. Interestingly the brix was about 1 brix lower than the "twice squeezed" juice, while the acid was higher and the pH lower for the whole cluster juice. This knowledge could prove useful during a warm year for any grapes. In Burgundy many producers of chardonnay do some or all whole cluster pressing. What I have concluded is that you really cannot make good whites without a bladder press. The press allows the wine maker more latitude and it is substantially easier to use than a basket press. Also, the press is actually gentler on the grapes helping to limit bitterness.

Rumors about pinot are everywhere. For the first time in three years the little vineyard of 44 vines in southwest Portland that Rick Kipper, Sammy and I take care of has some nice clusters. We were good about spraying for botrytis so we are hopeful for a crop. So far the clusters and plants look really good. Wish we could get a week of 70+ temperatures. But unfortunately they do not seem to be in the forecast. Interestingly I took a look at the forecast for Benton City, which is where a large segment of our grapes come from. The forecast has partly sunny skies with temperatures between 60 and 70. Grapes can ripen well in those temperatures. I wanted to buy some Mourvedre and one vineyard said they would be lucky to get 23 brix, which is not particularly good for that grape. Another vineyard said they hit 23 days ago and were ready to pick. So generalization about vineyards on the other side of the Cascades is very difficult. I never gave much thought to the idea of terrior in eastern Washington figuring that irrigation and climate have the greatest impact. But I am not so sure now. For those doing pinot, good vineyards equal better pinots. They will get the brix and limit the damage from botrytis. But even some of the best vineyards will chaptalize this year. One very important area of quality control is during the picking or along the belt. Burgundy gets rainfall year around. Unlike Oregon, their summers are not dry, so bad grapes from rain or hails are not unusual. You just have to have good quality control before your pre-soak or fermentation. This is supposedly the latest harvest on record. This is also a year to listen to our French brethren. Or come to our pinot tasting, which, for probably the first time on record, will occur before harvest.

Hope to see you there!  
Jon Kahrs

## Information & Trivia

President Lincoln, when informed that General Grant drank whiskey while leading his troops, reportedly replied "Find out the name of the brand so I can give it to my other generals."

A raisin dropped into a glass of champagne will repeatedly bounce up and down between the top and the bottom of the glass (collects bubbles then gives up bubbles).

The longest recorded champagne cork flight was 177 feet and 9 inches, four feet from level ground at Woodbury Vineyards in New York State.

President Lyndon B. Johnson's favorite drink may have been scotch and soda. He would ride around his Texas ranch in an open convertible in hot weather. He drank his "scotch and soda out of a large white plastic foam cup. Periodically, Johnson would slow down and hold his left arm outside the car, shaking the cup and ice. A Secret Service agent would run up to the car, take the cup and go back to the station wagon (following the President's car). There another agent would refill it with ice, scotch, and soda as the first agent trotted behind the wagon. then the first agent would run the refilled cup up to LBJ's outstretched hand, as the President's car moved slowly forward."

"You have only so many bottles in your life, never drink a bad one."  
---Len Evans

"Making wine is like having children; you love them all, but boy, are they different." --- Bunny Finkelstein

**Next Meeting: Wednesday, October 19 at 7:00 p.m. at Oak Knoll**

**Agenda: Pinot Noir**

**Snacks: Dennis & Marlene Grant , Thanks**

**Place: Oak Knoll Winery**

- 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.

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

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

## September Meeting Minutes

Thirty members were present. Kathleen High provided snacks of smoked salmon with a dill/chive sauce and homemade cheese, thanks. Snacks for next month will be provided by Dennis & Marlene Grant. Next month's meeting will be a tasting of member Pinot Noir. Thanks for attending: guest Robert Ratts.

Grape buys - Jon said eastern Washington Lonesome Spring Ranch Vineyard Viognier is about 22 brix and Tempranillo is about 21 brix.

Terry Swan reported that Sagemoor Vineyards would not have Carménère or Sémillon for the amateur winemaker this year. They will have Malbec and other big red varietals. Terry's own vineyard Pinot Noir is looking good so far at one cluster per shoot.

Jon talked about our other fruit sources and how far along they are.

Craig Bush commented that Willamette Valley Pinot Noir is still about three weeks behind normal and he predicted picking would be last week of October or first week of November.

The "Other Reds" tasting commenced under the leadership of Craig Bush assisted by Jack Seigendall and Phil Bard. Listed in the order tasting:

#1 NV Red Blend, Syrah, Pinot Noir (50/50)	Jon Kahrs / Don Robinson	4 <sup>th</sup> (tied)
#2 NV Red Blend, Tempranillo, Merlot, Malbec	Ken & Barb Stinger	4 <sup>th</sup> (tied)
#3 2008 Syrah (10% Viognier)	Terry Swan	1 <sup>st</sup>
#4 2008 Syrah (Mainstreet grapes)	Jack Seigendall	
#5 2009 Syrah (Dallesport grapes)	Mike Smolak	3 <sup>rd</sup> (tied)
#6 2009 Syrah (7% Viognier)	John Hooson / Don Hoffard	
#7 2010 Syrah (7% Viognier)	John Hooson / Don Hoffard	2 <sup>nd</sup>
#8 2008 Sangiovese	Scott Nelson / Daniel Larson	3 <sup>rd</sup> (tied)
#9 2006 Syrah (Chandler Reach grapes)	Barb Thomson	

I ran across this article covering the history and characteristics of Pinot Noir clones. Written by William "Rusty" Gaffney, M.D., "The Prince of Pinot" who also has an interesting web site at <http://www.princeofpinot.com/>

## ***Romancing the Dijon Clones***

All Pinot Noir clones planted in North America originally came from France. In the early 1970s, three Pinot Noir clones were available from University of California at Davis: Pommard (UCD 4), Wädenswil and a third minor clone mislabeled as Gamay Beaujolais. According to Jason Lett of The Eyrie Vineyards, the Wädenswil clone was a selection done by the Swiss Federal Research Station in Wädenswil, Switzerland in the 1950s from ancient clones brought to the Zurich area by Swiss mercenaries who fought for the King of France in the Burgundian Wars of the 1470s. The Wädenswil clone was selected for its excellent ripening in a cool climate and natural disease resistance, qualities that contributed to its success in Oregon. David Lett brought a carload of Wädenswil 1A clone cuttings from the University of California at Davis (who imported it from Switzerland) to Oregon in 1965. Pommard clone UCD 5 was introduced to Oregon by Dick Erath and Charles Coury as part of their joint nursery venture in the early 1970s. The Pommard clone was originally sourced from the Château de Pommard in Burgundy by Dr. Harold Olmo at University of California at Davis' Department of Viticulture and Enology. The Pommard vines that Coury sold from his nursery became known as the Coury clone. The story is complicated by the fact that some of the so called Coury clones were Pommard clones smuggled into Oregon from France in the 1960s and 1970s and produced a slightly different flavor profile. Therefore, all Pommard clones in Oregon are not exactly alike.

Oregon Pinot Noirs of the 1970s were often a blend of Pommard UCD 5, Wädenswil and the Coury Pommard clone. The workhorse Pinot Noir clones in California then were Pommard, and what are now termed "**heritage clones,**" **most of which were originally suitcase clones smuggled into the United States from France.** The eventual importation of Dijon clones of Pinot Noir to Oregon was to dramatically change the course of Pinot Noir winegrowing in the United States.

Winemaker and winery proprietor John M. Kelly (Westwood Winery) related to me some of the historical events that transpired leading to the discovery of the Dijon clones of Pinot Noir. Kelly spent a day with Dr. Raymond Bernard of the University of Dijon back in the late 1990s in his experimental vineyard in the Hautes Côtes near Beaune. The vineyards in the Côte d'Or in the 1950s were performing poorly due to viral infestation, late harvests, and susceptibility to rot and the vigneron in Burgundy were dissatisfied with the quality of their wines. Bernard and other researchers of the time conceived the idea of "clonal selection," that is, taking buds from vines showing no evidence of viral disease and possessing desirable characteristics to create "mother" vines. These mother vines would be then be used to establish new healthy vineyards and thereby improve the quality of Pinot Noir and Chardonnay wines in Burgundy.

Initially, Bernard's ideas were scorned by many vigneron in Burgundy and he was forced to use his own money and resources to conduct experimental research in a vineyard in the Hautes Côtes. One vigneron who did support Bernard was Jean-Marie Ponsot, who offered bud wood from his Clos de la Roche vines in Morey- St.-Denis as a source of material for Bernard's early clonal trials. These cuttings provided the source for Dijon clones 113, 114 and 115, among others. Bernard looked for diversity in the growth habit of healthy vines as well as differences in the size and shape of clusters. With time, he expanded his research, obtaining cuttings from many vineyards in the Côte d'Or and beyond, and not only planted vines in his experimental vineyard, but also in the vineyards of Lycée Viticole De Beaune (seat of learning for viticulture and vinification for the wine industry of Burgundy).

By the 1960s, Bernard had received the support of the French Ministry of Agriculture and other professional societies in France leading to increased funding of his research. Bernard became the regional director of the Office National Interprofessionnel des Vins (ONIVINS), the French National Wine Office. At the time Kelly toured Bernard's experimental vineyards, over 100 individual clonal selections of Pinot Noir and nearly that number of Chardonnay clonal selections were being developed.

In 1984, David Adelsheim of Adelsheim Vineyard in Oregon and Dr. David Heatherbell, Professor of Enology at Oregon State University persuaded Dr. Bernard to share some of his Pinot Noir and Chardonnay clones with Oregon, which arrived in 1987 and 1988. **The laboratory technicians at Oregon State University nicknamed the imported cuttings, "Dijon clones," after the return address on the shipping container. The name has now become part of viticulture lexicon.** These registered Burgundy clones included Pinot Noir 113, 114, 115, 667, 777 and Chardonnay 76, 95 and 96. Several years later, French Dijon clones of Pinot Noir were also introduced to California through Foundation Plant Material Services (FPS) at the University of California at Davis and through various nurseries.

Today, there are about 43 certified Dijon clones of Pinot Noir in the Catalogue of Grapevine Varieties and Clones published by ENTAV-INRA® (L'Établissement National Technique pour l'Amélioration de la Viticulture/Institut National de la Recherche Agronomique, France), and **15 are significantly propagated throughout the world as suitable for Pinot Noir still wine.** There are probably anywhere from 200 to over a 1,000 genetically unique Pinot Noir clones, **a reflection of Pinot Noir's genetic instability.** The ENTAV-INRA® trademarked clones are registered and assigned a unique certification number by ONIVINS after approval by the Committee of Selection of Cultivated Plants of the French Ministry of Agriculture (CTPS). **All plants with a unique certification number were propagated from the same parent mother vine and the origin and authenticity of the clones is guaranteed.** As Kelly pointed out to me, **the clonal numbers are not of any special significance other than an accession number as each new selection has been added to the Dijon collection.**

Kelly has emphasized in his blog that each of the Dijon clones makes a different type of wine and each responds differently to the site in which they are planted. He noted, "In California the ENTAV-INRA clones do not produce the same wines they produce in Burgundy, nor do they produce wines here with the same characteristics that the heritage California selections do. **The Dijon**

**clones were selected for many traits but most significantly for their ability to ripen relatively early in the Côte d'Or.** In California, this trait translates into a tendency toward very rapid sugar accumulation."

**Single Dijon clones do not usually make a complete wine. The exceptions are clone 115, and less often 777. Most Pinot Noirs in California and Oregon are a blend of three or more Dijon clones.** The most widely planted Dijon clones are 113, 114, 115, 459, 667, 777, 828 and 943, and the most popular combination for Pinot Noir is Combo #3 (115, 667 and 777). **It is not unusual for Dijon clones to be blended with the Pommard clone, the Wädenswil clone, or one or several heritage clones (selections).**

The use of Pinot Noir clones in new plantings have been in widespread use for over 30 years in California and Oregon, but are less often employed by the French, many of whom are firm adherents of selection massale (propagating new plant material from selected mother vines in the vineyard leading to vineyards with numerous different unidentified clones). A number of Burgundians now combine both clonal plantings and selection massale in new plantings.

What are the organoleptic characteristics of wines made from the different Pinot Noir Dijon clones? As noted clonal researcher Francis Mahoney has said, "Each clone makes a personality statement." Only generalizations are possible, as **wines made from single clones will vary greatly depending on the terroir in which they are grown, how they are farmed, when they are harvested, and how they are vinified.** Winemakers who have experience with the different Dijon clones do report general differences among the clones, and I have distilled the comments from several including John Kelly and combined them with various reports in the wine literature to reach the following summary. I have also included some photographs of the various Dijon clones, but the different clones and berries are very difficult to distinguish by appearance alone. A while back I had searched for photographs of Pinot Noir clones and found very few examples. Michael Browne of Kosta Browne sent the photos below of five of the clones planted at Keefer Ranch in the Green Valley of the Russian River Valley. David Lloyd of Eldridge Estate in Victoria, Australia sent me photos of Dijon 115, 114, 777 and G5V15 grapes (known as Wädenswil in the U.S.).

It has been reported in the wine literature in recent years that the widespread planting of Dijon clones of Pinot Noir has led to a homogenization of Oregon and California Pinot Noir. Allen Meadows is a firm believer in this trend, but I will leave the discussion of this controversial subject for another time. My take on the whole issue is that heritage clones can potentially make more interesting and nuanced wines in California than Dijon clones, but not at every site where they are planted. Heritage clones are a mixed bag, with not every heritage clone (selection), for example, the Swan "clone," the same, so it is a blurred issue. The heritage clones such as Swan, Calera and Mt. Eden, do not perform the same at every vineyard site, making the whole subject a vineyardist's worst nightmare. Pinot Noir will not easily relinquish the title of the "heartbreak grape."

**Clone 113** 1971. Small to average cluster, small berries, strong color, most elegant of the Dijon clones, high and uneven yields, variable quality.

**Clone 114** 1971. Small and compact cluster, small berries, very dark color, purple hue, rich aroma, good structure, tannic, classic Pinot Noir flavors of black cherry and spice, inconsistent from site to site, can be soft, forward and lovely or thin and hard. Shows precocious ripening with potential for higher degree of alcohol.

**Clone 115** 1971. Most widely planted. Smaller, tighter cluster, little hand grenades, regular yields, strong purplish color, high anthocyanin, high pH, round, rich and supple, notable tannins, varietally consistent aromatic profile of black cherries, leather and roses, exotic flavors of cherries, blueberries, boysenberries and anise, age able. Can make an excellent and complete wine on its own and is valued for its balance and aromatic profile. Consistent from different locations. Bernard told Kelly that year after year wines made at the Lycée Viticole from clone 115 placed at or near the top of their evaluations until clone 943 came along.

**Clone 375** 1974. Average cluster, compact, small to average berries, quality aroma, elegant and supple, limited age ability.

**Clone 459** Very little information. Sparsely planted in North America.

**Clone 667** 1980. Big, tight compact cluster about the same size as 777, strong color, hi-tone and quality aromas, dark cherry, raspberry, strawberry, spice flavors, fleshy, firm, angular, thick but soft tannin. Variable quality depending on the site varying from green apple simplicity in warm sites where it accumulates sugar too quickly to deep Christmas spice mix (allspice, nutmeg, clove) in cooler sites. A workhorse structural clone, often de-stemmed.

**Clone 777** 1981. Small, compact cluster, small berries, low-yielding, strong and intense color due to thick skins and higher seed count, very aromatic with dense and complex black fruit flavors (black cherry, cassis), with leather, tobacco, and earthy notes. Can be a powerful, monster of a wine almost Cabernet-like if not carefully farmed. Highly structured with tannin structure to age. Tannins are exaggerated in warm locations where sugar accumulates quickly, even more so than clone 667. More consistent than clone 667 and similar in character to clone 115.

**Clone 828** Little planted in North America, so information is mainly anecdotal. 828 was never certified for release in the United States because of issues with Redglobe virus. According to John Winthrop Haeger (*North American Pinot Noir*), Gary Andrus at Archery Summit imported cuttings from La Tache that were designated ASW2 and between 1997 and 2001, other wineries and growers in Oregon and California took cuttings of these vines and some was redistributed by nurseries. The selection became known as Dijon 828, but as Haeger notes, "Is almost certainly not." 828 remains in quarantine at University of California at Davis and has not officially been released by ENTAV in North America. Archery Summit has extensive plantings of ASW2 in their Renegade Ridge, Red Hills and Looney vineyards which Haeger states, "Gives intensely flavored fruit with good color especially in marginal growing conditions." Small bunches and small to medium berries, dense color, low pH, high sugar production with

earlier maturity than some clones. Possesses a fruit-forward character of blackberry and plum.

**Clone 943** Very small berries (among the smallest of all the Dijon clones), low seed counts, small clusters (smaller than clones 115 and 777), more open bunches, low yields, higher sugar content, intense flavors of red berry fruit. John Kelly reported that when he visited Bernard, he told him 943 was his favorite clone and that wines from clone 943 came out at the top of the tastings at the Lycée Viticole every year. One of the few Dijon clones where the French negotiated a royalty payment for every bud sold in the U.S. Kelly's reaction after making wine from clone 943 in two vintages was enthusiastic. "The wines are dark, but elegant, and softer than wines from the other clones, perhaps due to the lower seed count. The aromas are amazing, ethereal unlike any of the other wines, and when I stick my nose in the wines, the pleasure centers in my brain light up with "PINOT," yes, in all caps. That said, I would not make a stand-alone wine from clone 943 because the resultant wines would be too soft for my palate."

**Kelly is a firm believer in using blends of Dijon clones in Pinot Noir. "From an optimistic (winemaker's) viewpoint, the elements that each of the Dijon clones can bring to a blend will make a wine that is greater than the sum of its parts. From a more pessimistic (grower's) perspective, working with a mix of clones is a hedge against any one of them failing in a particular vintage. Any way you shake it, clonal blends are a win-win."**

The subject of Dijon Pinot Noir clones, or are any general discussion of clones for that matter, is amazingly complex. For those who wish to investigate the subject in more detail, I would suggest the following excellent references: *North American Pinot Noir*, John Winthrop Haeger; *Clones of Classic Varieties: The Pinot Noir Portfolio*, Nick Hoskins and Geoff Thorpe, [www.riversun.co.nz](http://www.riversun.co.nz) (includes ENTAV-INRA® photos of clones); *Catalogue of Grapevine's Varieties and Clones Cultivated in France*, available in English, [www.oeno.tm.fr/librairie/Collection/Viticulture/Clones/ClonesSomm.en.html](http://www.oeno.tm.fr/librairie/Collection/Viticulture/Clones/ClonesSomm.en.html)

---

Wednesday, Sep. 14, 2011

## Oregon wine industry warming up to 2011 vintage

From Wine Press Northwest news services

PORTLAND — The Oregon Wine Board issued a report today that shows growing optimism for the 2011 vintage.

The OWB surveyed grape growers throughout the state. They reported warm late summer days and the absence of precipitation over the Past two months has created more confidence for this fall's harvest.

Growers reported they have largely caught up from a late spring start. Some are projecting their largest yield in nearly a decade. Good weather during flowering and set were keys to those estimates.

While some regions may planning to begin the first week in October, but most won't get under way until the middle of October.

While degree days trailed 2010 through July, they have exceeded last year in August and September, especially in the northern Willamette Valley. Precipitation has been lower than 2010 since the middle of July in all regions of the state.

According to the Climate Prediction Center, the forecast through the rest of September is for average temperatures and a higher probability of some precipitation. The 90-day CPC forecast shows seasonal conditions with temperatures remaining near average and the probability of precipitation increasing.

In the Willamette Valley, the harvest of the state's most famous wine grape -- Pinot Noir -- is trending later than normal, but if the forecast for warm weather through the end of September holds true, it could be advanced.

In 2010, the growing season not only got off to a late start, but there also were fewer warm days in August and September to compensate.

**WSWC Editor - This report is optimistic for 2011. I have always read about the importance of "Growing Degree Days (GDD)" but have never taken the time to understand what this means. I gleaned the following from the internet.**

Every type of vegetation requires an input of energy from the sun. This is particularly true of wine grapes.

If you are not familiar with the process of calculating Growing Degree Days, the formula is:

$$\text{GDD} = \text{max temp} + \text{min temp} / 2 - 50$$

The system of tracking heat units called "Growing Degree Days" is calculated by adding the daytime high temperature with the daytime low temperature and dividing the sum by 2 (getting a daytime average). Then subtract 50 from the sum. The only adjustments you need to make when calculating GDD is to remember that the maximum temperature you can record for any day is 86 F. Why? Because plants are not growing better at temps over 86 F, they are transpiring more than growing and using their energy to cool off. Why subtract 50 from the daytime average? Because plants are not growing under 50 degrees either so you eliminate those degrees. Here is an example of GDD. The daytime high is 86, the low is 60. We add the two numbers to get 146 and divide by 2. Our average temp is 73 minus 50 degrees giving us 23 GDD accumulated on this day. Most systems track GDD from January 1 through the year. The beauty of a system like this is that you can compare one year, or part of a year, to another to know how you stand versus average.

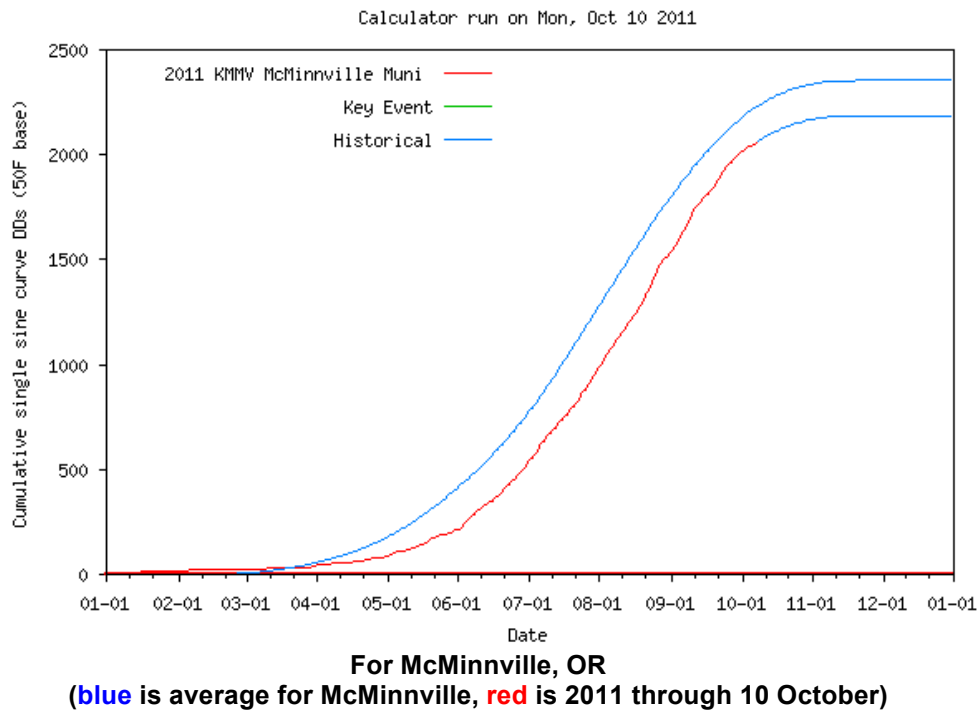
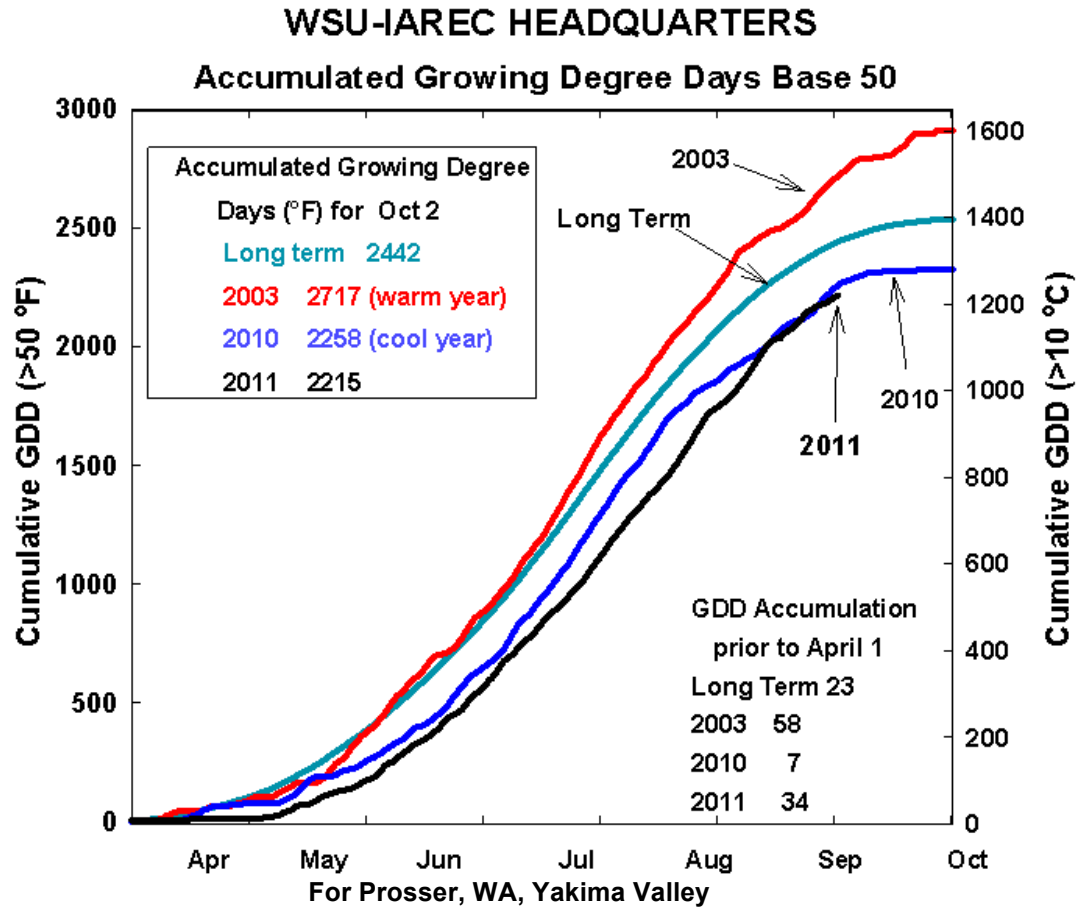
To find the GDD for an entire growing season, say April through September, you would sum all the daily contributions.

Growing degree days help you determine whether you can plant cool, warm or hot climate grape cultivars or any grapes at all! In general:

Cool climate grapes require 1800-2500 GDD for a growing season and include such cultivars as Pinot noir, Pinot gris, Riesling, Gewürztraminer, Muscat and Chardonnay.

Warm climate grapes require 2500-3000 GDD and include cultivars such as Cabernet sauvignon, Merlot, Viognier, Tempranillo, etc.

Hot climate grapes require >3500 GDD, and these sites are reserved for dessert wines and table grapes.



# 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@hotmail.com](mailto:pnoir1@hotmail.com)

- Arrange speakers for our meetings

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