

Portland
Winemakers
Club



Portland Winemakers Club

October 2017

Monthly Rant

Scheduled Meetings

January 14, 2017

Annual Gala – Archer Winery; 4-9 PM

January 18, 2017

Crush Talk / Planning

February 15, 2017

Bordeaux Tasting

March 15, 2017

PWC women winemakers pouring their own creations.

April 19, 2017

Barrel / Carboy Sample Tasting

April, 2017

Tour:

May 17, 2017

Speaker: Rich Decenzo; ETS Labs.

June, 21, 2017

Speaker: Don Hagge owner of Vidon vineyards

July, 15 2017

Annual Picnic at Oak Knoll Winery (no regular meeting in July)

August 16, 2017

All Whites Tasting

September 20, 2017

Other Reds Tasting

October 18, 2017

Pinot Noir Tasting

November 2017

No Meeting

December 6, 2017

Planning, Tours, Speakers, Events, Elections



Crush is here in the Willamette Valley, and for most folks at this point, about over. A somewhat crazy year its been, with things kicking off much later than in recent years, and significant fires in the Pac NW causing some worry about smoke and ash on the vines.

We received our first Pommard exactly one month later than in 2016, from the same vineyard. With all of our Pinot now in, some fruit has come in low in acid and target brix, some has been high acid and low brix, and it was clearly site related.

With our late start there was concern early on amongst many that ripening would be tricky. The vines produced a lot of fruit and many vineyard managers dropped significant amounts to ensure they would get there before any rain arrived. Sure enough we had a week of wetter and cooler weather in September raising concerns. Then it was alternately dry and wet, forcing many into tighter harvest windows than last year, when picking was determined solely by the state of the fruit.

When Bill Brown and I went for our last load of Pinot in one of these dry windows, the roads through the Willamette Valley were full of trucks loaded with totes of fruit.

We will see how it all turns out of course, I suspect that the 2017 Pinot will be similar to 2012, higher in acid and not quite as fruity as in the last couple years. A year for balance rather than boldness, not a bad thing...



Misc. Information

• The new Scott

Laboratories Handbook is available at:

<http://scottlab.com/>

• Owners of Silver Oak pick up Oregon vineyard

The Duncan family behind the Silver Oak and Twomey brands in California's North Coast purchased a 40-acre vineyard property in Oregon from Dick Erath, who confirmed the deal. Erath was one of a handful of winemakers who in the 1970's helped launch the Willamette Valley wine industry that now includes hundreds of wineries and is recognized as a top location for high-end Pinot Noir.

• People may put more stress on things like

vineyard selection, harvest timing, the fermentation regime or the conditions of élevage, or even simply on the final wine in the glass, but for me, the way a winemaker builds a blend reveals his or her soul.

• State Suspends License For Long Island's Vineyard 48 Winery After Complaints Of Wild Behavior.

In addition to the traffic, drunken visitors have engaged in fights and lewd acts. The New York State Liquor Authority took emergency action – suspending the license of Vineyard 48. It may no longer sell alcohol, and none may be consumed on its premises. Editor: We strive to expose the underbelly of the wine industry.

• Massive Wildfires Devastate Parts of Napa and Sonoma Counties,

Burning Signorello Estate Winery and Possibly Others Gusting winds spread multiple blazes in a matter of hours, triggering mass evacuations and threatening wineries, businesses and homes.

Note: The next regular meeting will be Wednesday, October 18th at 7:00 PM at Oak knoll Winery. October agenda: "Pinot Noir Tasting". This will be member produced Pinot Noir, blind tasting and scoring.

This will be a potluck, bring a small snack to share. Also bring 2 wine glasses for the blind 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/>

September Meeting Minutes

(Present: 19)

- We welcomed two new members, Brian & Jolie Bowles who discovered the club from our web site. They have made some wine previously and were brave enough to bring a couple bottles of last years Syrah.
- Paul Rogers & Barb Stinger conducted the blind tasting of red wines other than Bordeaux varieties and Pinot Noir. Member produced Pinot Noir will be tasted at next months meeting. The varieties tasted this evening were 2 Tempranillo, 2 Sangiovese, 1 Carmenere, 1 Grenache, 1 Zinfandel, 1 Primitivo, 1 Cote Rotie style Syrah (with 10% Viognier) and 3 straight Syrah. The tasting results are listed below in order of tasting.

Wine #	Name	Varietal	Gold	Silver	Bronze	Total Score	Medal Score	Medal	Rank
1	Barb Stinger	Tempranillo 2015	5	11	2	39	2.17	Silver	3
2	Bob Hatt	Tempranillo 2014	1	8	9	28	1.56	Silver	6
3	Hoosen Hoffard	Cote Rotie Blend 2014		8	10	26	1.44	Bronze	8
4	Bob Hatt	Sangiovese 2012		6	12	24	1.33	Bronze	9
5	Stinger	Sangiovese 2014	10	6	2	44	2.44	Silver	2
6	Bob Hatt	Carmenere 2014	1	8	8	27	1.50	Silver	7
7	Bob Hatt	Grenache 2013	1	12	5	32	1.78	Silver	5
8	OT Millsap	Zinfandel 2014		2	12	16	0.89	Bronze	10
9	Bill Brown	Primitivo 2013			15	15	0.83	Bronze	11
10	Rufus Knapp	Syrah 2015	10	8		46	2.56	Gold	1
11	B & J Bowles	Syrah 2016			14	14	0.78	Bronze	12
12	Phil Bard	Syrah 2014	2	12	4	34	1.89	Silver	4



2017 National Amateur Wine Competition

Kalahari Resort Pocono Manor, PA October 31-November 2, 2017.

To our fellow wine-makers, We invite submission of your homemade wines to the 2017 American Wine Society Amateur Wine-makers Competition. We have conducted this prestigious Amateur and Commercial wine competition annually for over 40 years. Go to:

www.awscompetitions.com/on-line-entry

Paperwork can be submitted now. Deadline is October 22, 2017. Delivery of wine is accepted from September 6 and deadline October 22, 2017 to this designated address: Mountainview ATTN: AWS-AWC 2332 Walters Rd Stroudsburg, PA 18360.



Corks seal a wine's fate: aging under natural vs synthetic closures

December 30, 2014

Most foods are best as fresh as possible. I remember picking peaches at my grandfather's ranch in Northern California and eating them on the spot. What a taste! But the exceptions to this rule are the many wines that actually need some aging to taste their best. Winemakers know this, and work to control the aging process including decisions they make about how to bottle up their product.



Aging and oxygen

A red wine browns (much like an apple) and loses its intense red pigment as it ages.

One aspect of aging has to do with the reaction of fruit acids with the alcohol. This process reduces sourness in the wine, but it's really only important for very tart wines, the ones coming from cold climates.

The complex oxidation process is the second aspect of aging. When oxygen interacts with a wine, it produces many changes – ultimately yielding an oxidized wine that has a nutty aroma. This is a desired taste for sherry styles, but quickly compromises the aromas in fresh white wines.

However, the oxidation process provides benefits along the way to that unwanted endpoint. Many wines develop undesirable aromas under anaerobic – no oxygen – conditions; a small amount of oxygen will eliminate those trace thiol compounds responsible for the aroma of rotten eggs or burnt rubber. Oxidation products also react with the red anthocyanin molecules from the grapes to create stable pigments in red wine.

The way a bottle is sealed will directly affect how much oxygen passes into the wine each year. That will directly affect the aging trajectory and determine when that wine will be at its “best.”

Stick a cork in it?



Glass is a hermetic material, meaning zero oxygen can pass through it. But all wine bottle closures admit at least a smidgen of oxygen. The actual amount is the key to a closure's performance. A typical cork will let in about [one milligram of oxygen per year](#). This sounds like a tiny bit, but after two or three years, the cumulative amount can be enough to break down the sulfites that winemakers add to protect the wine from oxidation.

There are three major closure options available: natural cork and technical cork, its low budget brother made of cork particles, the screw cap and synthetic corks. Natural cork closures appeared about 250 years ago, displacing the oiled rags and wooden plugs that had previously been used to seal bottles. It created the possibility of aging wine. Until 20 years ago natural corks were pretty much the only option for quality wine. It's produced from the bark of the tree, and harvested every seven years throughout the

Corks are a natural renewable product.
No two corks are the same.



This cork was not dense enough for opening and wine seeped up the sides within a year.

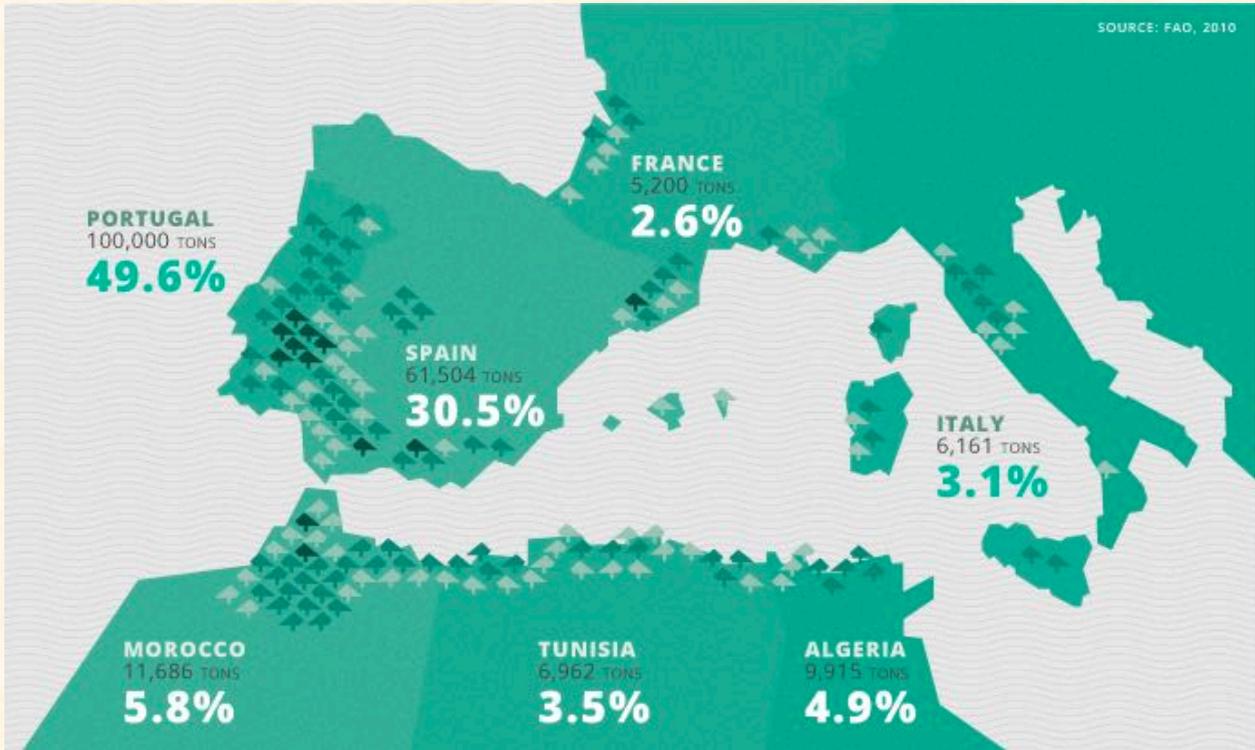
This cork is lower quality and would most likely break apart when opening a wine bottle.

This cork appears to be high quality. High quality corks can cost around 50¢

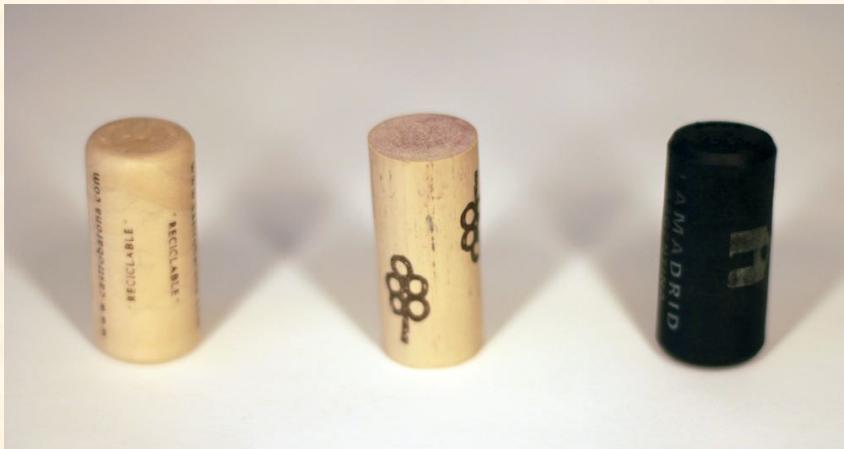
This is called a 'colmated' cork. A low quality cork is improved by filling it in with glue and cork dust.

Some cork manufacturers still bleach their corks to make them appear clean. This causes TCA cork taint.

life of a cork oak tree, [Quercus suber](#). The cork cylinder is cut from the outside to the inside of the bark. A small fraction of corks, [1-2% today](#), end up tainting the wine with a moldy smelling substance, trichloroanisole. This TCA is created via a series of chemical reactions in the bottle: chlorine from the environment reacts with the natural lignin molecules in the woody cork to make trichlorophenol, which is in turn methylated by mold. TCA has one of the most potent aromas in the world – some people can smell as little as [2 parts per trillion in wine](#). So, in every eight cases of wine, one or two bottles will smell like wet cardboard or simply not taste their best. This is why restaurants let you taste the wine before pouring – to let you judge if the wine is tainted. A 1% failure rate seems high in today's world.



Synthetic corks are made from polyethylene, the same stuff as milk bottles and plastic pipes. After years of research and development, these corks now perform nearly the same as the natural version with three exceptions: they have no taint, they let in a bit more oxygen and they are very consistent in oxygen transmission.



Their consistency is a major selling point to winemakers because the wine will have a predictable taste at various points in time. In fact, winemakers can tweak the oxidation rate of their wine by choosing from a range of synthetic corks with [different rates](#) of known oxygen transmission.



Screwcaps are actually two parts: the metal cap and the liner inside the top of the cap that seals to the lip of the bottle. The liner is the critical part that controls the amount of oxygen getting into the wine. Back when screwcaps were only used on jug wine, there were just two types of liners available. But today multiple companies are jumping in to offer their take on what rate of oxygen transmission is best, as well as to replace the tin used in one of the traditional liners. The standard liners admit either a bit more or a bit less oxygen than good natural corks. Screwcaps, being manufactured, are also very consistent.

Is there an optimum wine closure?

Performance of the manufactured closures, made with 21st century technology, is excellent. Generally they approximate our expectations, based on over two centuries of experience aging with natural cork closures.

For the regular wine you might purchase for dinner this weekend or to keep for a year or two, any of these closures are perfectly good, while the manufactured closures avoid taint. In fact, your choice is more a matter of preference for opening the bottle. Do you want the convenience of twisting off the cap, or do you want the ceremony of removing the cork?

For long aging however, the only closure with an adequately long track record is natural cork. So to be safe, that is the closure to choose. Once we have solid long-term evaluations of synthetics and screw caps, it will be possible to judge their suitability for extended aging, such as more than ten years.

Over centuries, winemakers have consistently taken advantage of new technology to improve their product, from oak barrels to bottles to modern crushing and pressing equipment and micro-oxygenation. While manufactured closures have some key advantages, it is proving difficult to displace natural cork due to its centuries-old tradition, albeit with a few problems, and its connection to the natural environment.



Preventing Brettanomyces Infections in Wine

Observe the following best practices of winemaking and cellar management to avoid, or at least minimize, the risk of Brett infections.

- Don't take in someone else's bulk wine into your own winemaking area or cellar, particularly if it was barrel aged.
- Implement a strict sanitizing regimen; don't cut corners.
- Discard any moldy fruit from the harvest.
- Sulfite as soon as the alcoholic or malolactic fermentations are complete — this is absolutely critical. Use a Sulfite Calculator at <http://winemakermag.com/1301-sulfite-calculator> to determine your sulfite additions. And remember . . . a single, strong dose is more effective than multiple smaller doses added at some regular interval.
- If you suspect a Brettanomyces infection (before an ETS test for specific 4EP/4EG phenols), or for preventative purposes, treat the wine with chitosan.
- Only barrel age completely dry wines, as dry as possible. If you want a sweeter style wine or you need to balance the acidity, back sweeten at bottling in glass carboys or stainless-steel tanks — never in barrels.
- Top up barrels regularly and maintain proper SO₂ levels; this applies to all wines, not just barrel-aged wines. Check and adjust levels at regular intervals, not exceeding 3 months, and more frequently in a dry barrel cellar.
- Be wary of high-pH wines; keep a very close eye on those and double up on SO₂ vigilance.
- If you need to chaptalize (to add sugar to increase potential alcohol), do so as early as possible; adding sugar in the later stages of fermentation increases risk.
- Do not add any nitrogen supplements late in the fermentation stage. Your last nitrogen supplement addition should be done at one-third sugar depletion; for example, if your must measured 22 °Brix, add the nitrogen supplement at around 15 °Brix.
- Do not age wine on the lees for too long as they are a source of nutrients for Brettanomyces.
- Store and age wine at cool temperature, ideally at around 55 °F (13 °C).
- Fine filter wines down to below 1 micron, ideally 0.45 micron, at bottling.
- If you must store empty, previously used barrels, rinse them thoroughly with plenty of water and let dry for 24 hours in the bung-down position. Then burn a piece of sulfur stick or disc and seal the barrel with a bung; repeat every month.
- Alternatively, store used barrels with a sulfur–citric holding solution prepared by dissolving in water 2 g of potassium metabisulfite and 1 g of citric acid for every liter (1/4 gallon) of barrel volume (1 oz. is about 28 g). Top up barrels once a month with the same solution.
- Immediately discard any barrel that you suspect of a Brett or VA infection.

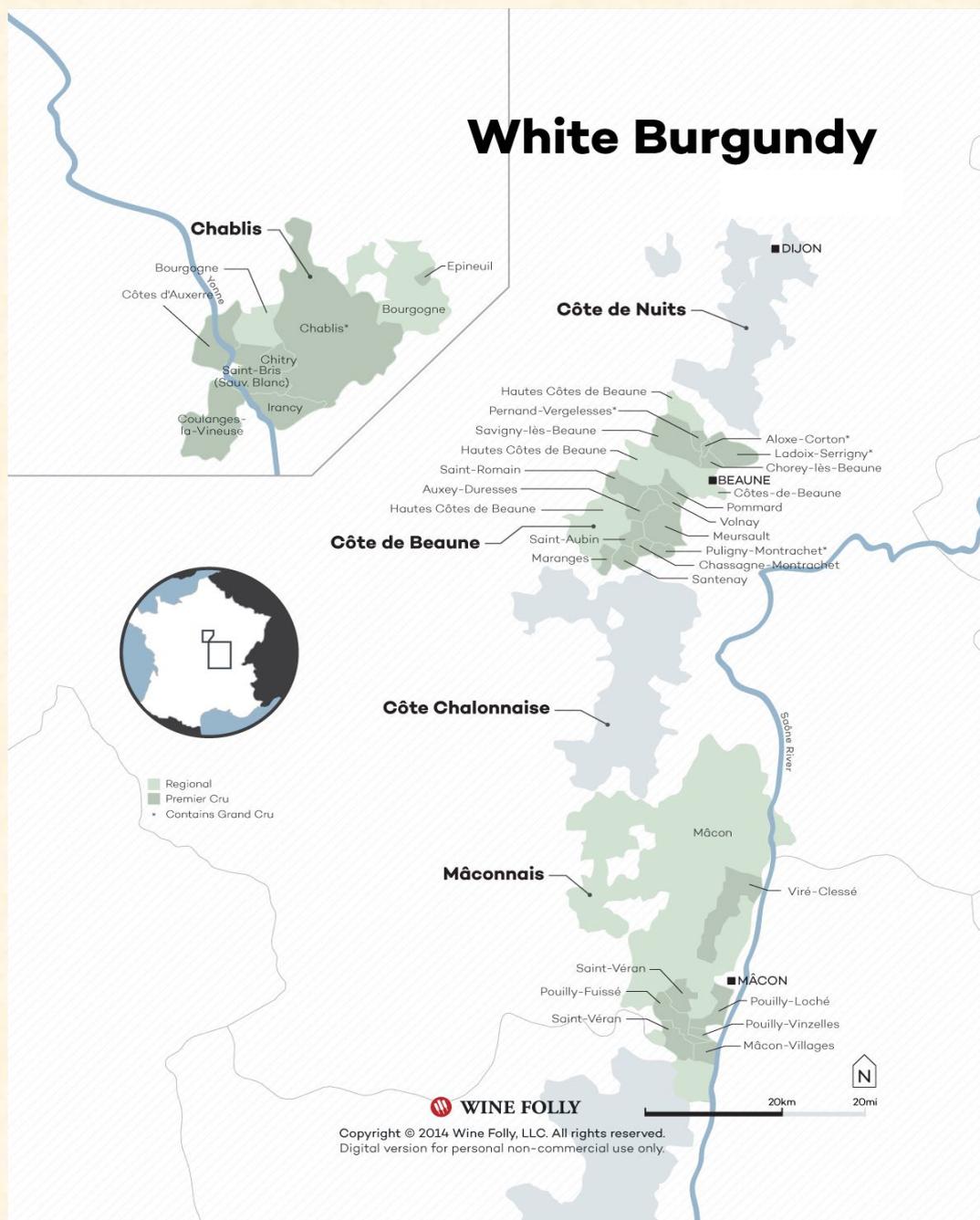


White Burgundy: A Guide to The “Ultimate” French Chardonnay

White Burgundy (*Bourgogne*) wine, the ultimate French Chardonnay. Included are 4 primary styles to know and useful tips on taste, what to expect to spend and food pairing from Chardonnay-addict and sommelier, Morgan Harris.

For winemakers, white Burgundy may just be the Helen of Troy of Chardonnay because nearly everyone who’s ever made Chardonnay has looked to the white wines of *Bourgogne* as gold standard. All in all, white Burgundy is *just* Chardonnay, but the region is also the origin place of the variety, which is by the way, [the world’s most popular white grape](#). In Burgundy, the combination of climate, land, and tradition produce a wine that is coveted by many and never precisely replicated anywhere else.

Once you’re hooked on white Burgundy, there’s no going back. Some would say white Burg is the crack cocaine of Chardonnay. Sommeliers and retailers who sell white Burgundy sound like drug dealers: “Just try some, you’ll love it...” Now that you’ve had a proper introduction, let’s get started exploring the region and the wine. While some people have dedicated their lives to understanding each and every nuance, anyone can learn how to choose white Burgundy and what to expect.



Getting Started with White Burgundy

Broadly, white Burgundy can be found in four production areas within Burgundy. Each area has a [different terroir](#) and characteristics and thus, different flavor profiles:

Bourgogne Blanc: unoaked simple wines with mineral and apple notes. Expect to spend \$15–\$20 for a tasty bottle of everyday Bourgogne Blanc.

Chablis: unoaked wines that are zippy and lean with lime-like mineral flavors. Expect to spend \$20–\$30 for a good bottle of Chablis.

Mâconnais: Mâconnais wines are usually unoaked with fruit-forward with melon and starfruit notes. Expect to spend \$15–\$20 for a tasty bottle.

Côte de Beaune: This is the “crème de la crème” of White Burgundy. Wines are typically oak-aged wines with rich, fleshy yellow apple and starfruit flavors with undertones of truffle, hazelnut and vanilla. Oak-aging costs more to make so don't be surprised if you spend more than \$40.

NOTE: *There are a few wines from outlier regions within Burgundy not included in this guide due to their relative rarity.*

Other Burgundy Whites

Aligoté –Bourgogne Aligoté appellation

Pinot Blanc –Found in Nuits-St-Georges

Pinot Gris –A mutation of Pinot Noir

Sauvignon Blanc –Found in the Saint-Bris appellation

Bourgogne Blanc *Simple white wines of Burgundy*

Mâconnais *Succulent fruity everyday whites*

General flavor profile: Flavors range from yellow apple-and-citrus like flavors to tropical honeydew and pineapple notes in richer vintages. Most wines are unoaked and light bodied. Expect more specificity and intensity than the average Bourgogne blanc, but with slightly less power and filigree than the wines from the Côte de Beaune. Mâconnais whites can often have the heft and weight of their more serious Côte de Beaune cousins, but are a little bit more rustic in nature. The more expensive examples will likely have some new oak which adds hazelnut and baking spice notes.

What's to know: Mâconnais is in the far south end of Burgundy (nearly 150 miles to the south of Chablis) right next to [Beaujolais](#). It's much warmer than the rest of Burgundy and thus offers the most fleshy and plump of all white Burgs.

Food pairing: Great with any sort of middle-weight dishes. Cured pork products, anyone?

Buying Tips: Expect to pay between at least \$15 and up to \$45 for the best examples. Also, if you're accustomed to California Chardonnay, a warmer vintage [village-level](#) Mâconnais wine will be an excellent introduction to white Burgundy.

Chablis *The antithesis of buttery Chardonnay*

General flavor profile: The wines here are marked by even leaner, tarter fruit aromas (lime zest, tart green apple, quince and under-ripe pear) than the average Bourgogne Blanc. In addition to this, there's often a brine-y, oyster liqueur like aroma to the wines along with the classic subtle notes brie rind, yogurt, and white flowers.

What's to know: Chablis is the northernmost region in Burgundy, and therefore the coldest. Chablis almost always has the tartest, crispest acid profile of all white Burgundy. Famous for its intensely chalky white soils, Chablis also contains several Grand Cru vineyard sites. Many producers will oak their Grand Cru wines, leading to a richer style similar to Côte de Beaune.

Food pairing: Oysters and anything from the raw bar are the classic pairings of Chablis. With high acidity and no oak, it is an ideal choice for mixed company. Pairs with everything? Maybe.

Buying Tips: Expect to spend from \$20 to up to \$75 for the fanciest examples. Quality-to-price ratio is always great for Chablis.

Côte de Beaune *A paradigm in oaked Chardonnay*

General flavor profile: The most powerful of all French Chardonnay. Expect slightly fleshier, apple-y fruit aromas: Meyer lemon, golden apple, golden pear, quince, and yellow plum. There's also usually a fresh, earthy aroma of white button mushroom or truffle. The hundreds of years of experience the Burgundians have with new oak shows here: well-integrated, balanced aromas of cinnamon, toasted almond, and toasted bread.

What's to know: The Côte de Beaune is the Beverly Hills of white Burgundy production, and is home to some of the most expensive vineyard land on Earth. The roughly 25 kilometer strip of the Côte de Beaune produces some of the most show-stopping, intense expressions of the Chardonnay on the planet.

Food pairing: Many of the best wines from the Côte de Beaune are a visceral, meditative experience that you could savor without food. However, richer fish dishes, pork, chicken and anything in a cream sauce or with fungi are highly recommended.

Buying Tips: The white wines of the Côte de Beaune are the pinnacle of white Burgundy and they are not cheap. Lesser village-level wines start at \$25-\$30, premier cru quality typically start around \$40, and a few grand crus can be found in the low \$100's but often command much higher prices.

Burgundy Quality levels

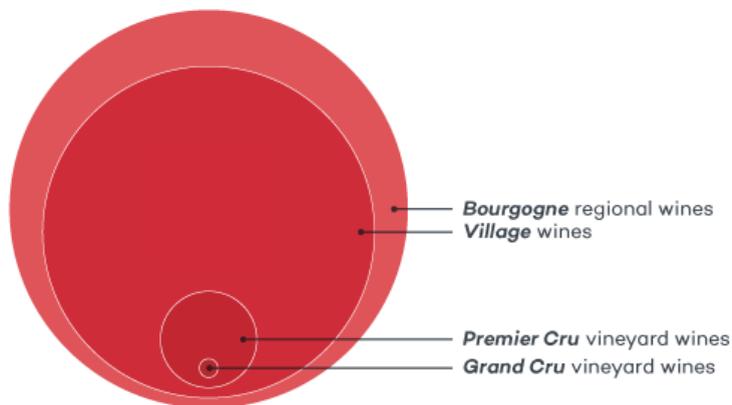
Burgundy has 4 quality levels:

Bourgogne Blanc: White wines allowed to blend grapes from all over the region.

Village: a wine from a specific village that is labeled with the village name. (e.g. Santenay)

Premier Cru: from a specific, *Premier Cru* (1er) designated vineyard.

Grand Cru: from a specific *Grand Cru* designated vineyard



NOTE: As you move up in specificity, you move up in price, and generally in oak usage. Famous white wine villages in the Côte de Beaune include, but are not limited to: Chassagne-Montrachet, Puligny-Montrachet, Meursault, St. Aubin, Beaune, and the hill of Corton.

White Burgundy Vintage Notes

Vintage variation in cool climate regions like Burgundy is very common, so if you're trying to find a great wine, definitely be picky when it comes to the vintage, especially if you're looking for values. Of course, it's good to know that high quality producers tend to be consistent year in and year out.

2011-2013: These were pretty even-keeled vintages, not sensational and with their fair share of difficulties during the season, but generally, quality across the board has been good, if not stellar.

2010: In a word: epic. The best wines from the Côte de Beaune will be drinkable on our deathbeds, but best thing about this vintage is it gave much more stuffing and power to wines that are usually a little more lack-luster.

2009: Very warm growing season led to ripe and rich wines. Definitely a "bridge" vintage for those accustomed to new world Chardonnay, but probably not one for the ages.

2008 and older: 2008 was a cold, hard vintage that gave wines with a lot of tart and fresh flavors. In general, I find that tarter, fresher vintages tend to age slightly better than big, fat, ripe ones, but there will always be exceptional producers who buck the trends.

A few loose guidelines help when it comes cellaring white Burgundy. Keep in mind there are *always* exceptions to the rule.

Bourgogne blanc and the Mâconnais: Between 1-4 years of the vintage, in most instances, with the major exception being serious Mâconnais producers.

Chablis and the Cote de Beaune: Between 2-5 years of the vintage for village wines, 4-7 for premier crus, and, and grand crus at 4-10+

A further caveat on white Burgundy: It's great to drink young, to drink middle-aged, and to drink old (in the best examples). In general, the more particularity and pedigree a wine has, the longer it will last. Keep in mind, that even among experienced white burgundy drinkers there's much dissent about when a wine is showing best.

Bourgogne Blanc & Mâconnais

1-4 years

Chablis & Côte de Beaune

2-5 years

Chablis & Côte de Beaune 1^{er} Cru

4-7 years

Chablis & Côte de Beaune Grand Cru

4-10+ years

"Something changed in Burgundy in the mid-1990s and the wines have started to age prematurely and no one knows exactly why."
—Morgan Harris, Sommelier





Wine on Tenerife in The Canary Islands

Where do I even begin... The highest elevation vineyards in Europe reside on a small island. The perimeter of this island houses small, sea level beach towns. In the middle of the island lives a 12,200-foot volcano. It takes an hour to drive from one end to the other, but from village to village, it seems as though you've gone to the moon and back. Jungles, deserts, tropical beaches, and mountains...it's like every ecosystem became an expat and moved here. By rule, Spanish. By influence, Portuguese. By geography, a stone's throw from Africa.

Tâganan in Northeastern Tenerife



This is a place where passengers break into applause when your plane hits the runway...a place where shopkeepers walk you to a competitor's store if you can't find what you're looking for... And in the vineyards, 300-year-old braided vines are tied together with dried banana peels...while others are propped up by a kickstand, on cliff sides accessible only by horseback. All this, and Peruvian potatoes. This is Tenerife.

Tenerife is one of seven islands off the coast of Morocco, and the largest wine producer of the island chain with roughly 7200 hectares under vine (1 hectare = ~2.5 acres). Only a few places in the world possess ancient, own-rooted vines that never fell prey to the devastating root louse – a little insect we call phylloxera, and Tenerife is one of those few. [Phylloxera destroyed 90% of the world's grape vines](#), so it's nice to know that a global pandemic can be cured by isolation. Props, Atlantic Ocean



There are enough grape varieties in the Canaries to keep the Darwin's of the world occupied. Among them, the three Listans: Listan Negro, Listan Blanco (aka Palomino Fino, the [Sherry grape](#)), and Listan Prieto (the Mission grape, related to País, in Chile and Criolla in Argentina). For red wine lovers, the indigenous Listan Negro is the golden child – proliferating in Canaria at large, but only exceeding expectations in very special plots.

This brings me to my story about how I found a special wine from the Orotava Valley – one of Tenerife's five DOs (Denominación de Origen).

How it all started...

APRIL 3, 2017: MILL VALLEY AND JOSÉ PASTOR

When I reached out to importer José Pastor about a winery called Envínate, I had no idea he lived in the Bay Area. It would make a meeting of the minds all too easy. On a park bench in downtown Mill Valley, José ran me through the Envínate range, while Marin moms in Patagonia gear whizzed past us pushing strollers.

The first wine we tasted was a field blend from a place on the northeast part of Tenerife, called Tâganan.

CANARY ISLANDS

– WINE REGIONS –



Field Blends: Field blends are like a Witch's Brew. You're basically throwing a bunch of different grape varieties in a bubbling cauldron and watching them co-ferment together.

I had to ask...

Me: "A field blend huh? What grapes?"

José: "Listan Negro, Listan Prieto, Baboso, Negramoll..."

The list of grapes got progressively more obscure and finished with,

Jose: "Oh, and there's some other things in there as well."

Me: "Ok, this is insanely delicious, but why field blends? Why not vinify the varieties separately to see what they are capable of on their own?"

José: "In Tâganan, not possible..."



"I'm staring down a 65+ degree pitch with no footholds."

Hello Tâganan

MAY 26, 2017: TÂGANAN VINEYARD AKA JURASSIC PARK

The view ain't bad. It's easy to see why tourists flock to take photographs, prompting Envinate's Roberto Santana to put up poison signs to keep the rubbernecks from eating the grapes.

I meet Roberto. Roberto is a Tenerife native who was once warned to stay away from Tâganan saying, "Don't complicate things." Challenge accepted.

Roberto: "Welcome to Jurassic Park."

I'm staring down a 65+ degree pitch with no footholds

Me: "How on earth do you work these vineyards?"

Roberto: "This one's easy. It's close to the road!" Tâganan is like a world trapped in amber. Ancient vines sprawl every which way like wild shrubs – each one is a different variety. Walking through these vineyards felt like foraging, or better yet, digging up fossils. Jimmy Hayes couldn't stop clicking photographs. I remembered my conversation with José in Mill Valley. He was right – there would be no single-varietal wines on this side of the island.

Envinate's Tenerife project has several bottlings. It's flagship Tâganan vineyard is called Parcela Margalagua or "mother of the water." It's a cooler area (for the Canaries), with vines that are at least 100 years old. I tasted one of



Envinate's Tenerife project has several bottlings. Tâganan is a field blend

just 600 bottles produced of Margalagua with José, following its arc over three days. Never in my wildest dreams did I imagine such a serene, seductive, red wine, born in such a violently rugged place.

As good as Margalagua was, I knew I wanted to work with a single variety for Viticole. Heading west to the Orotava Valley, we would strike gold.

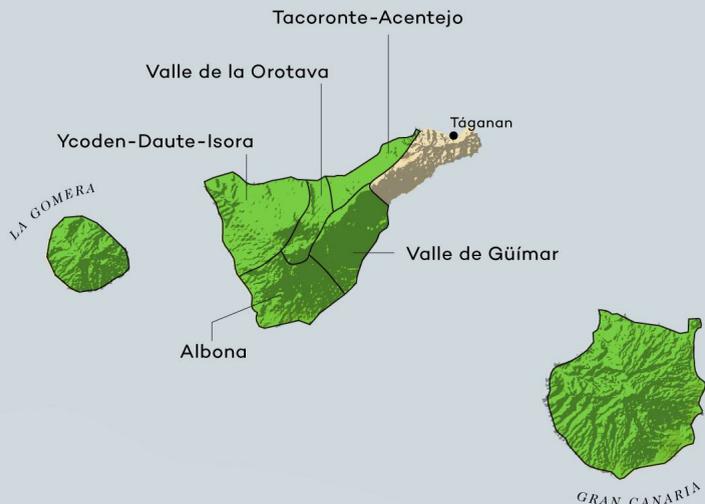
Tenerife is split into five D.O.'s (denominated regions). The Orotava Valley is just one of them. The Orotava Valley – a lush garden of a place, comprising about 9% of the island's vine acreage. From the surf, Orotava starts in the middle of the North shore and winds its way up in elevation into the mountains. At every 100 meters, the temperatures get cooler and the top soil gets a little shallower, exposing black volcanic earth.

Between 500–650 meters (1640–2130 ft.) we're still only a mile and half (as the crow flies) from the ocean, in a very special vineyard called "La Habanera."

I saw "La Habanera" before I tasted it. But let's work backwards. Bodega Envinate is holed up in Santiago de Teide, a place more akin to a Spaghetti Western than a tropical paradise (the majority of the greenery is comprised of cacti and aloe plants).

TENERIFE ISLAND

- WINE REGIONS -



Tenerife is the largest wine producer in the Canary Islands, with five official DOs. The Orotava Valley is lush

In the cellar, we ran the gauntlet of '16s out of barrel. Across all the reds, a note of pepper was apparent. That same smell seemed to linger in the air everywhere I went, although Roberto gives credit to the volcanic soil. Regardless of origin, spicy notes reared their head across grape variety. But when we came to a barrel of Listan Negro marked "La Habanera," time stopped.

I've been jolted by wine plenty of times. There's good jolt and there's bad jolt. Bad jolt happens more often than I'd like (synonymous with [bitter beer face](#)). Good jolt is rare. Even at just 12.6% alcohol, "La Habanera" jolted me. It is hard to put into words because I can't compare Listan Negro to anything other than a very distinctive island wine with electric energy. Enough electricity to, well...jolt you!

I call this kind of wine a "light socket wine."

Goodbye Tenerife

MAY 26, 2017: GOODBYE SUPPER

At our last dinner together, at Roberto's father's restaurant, we gave place a rest and focused on people. The night ended customarily for our group at 5 am. But not before each person went around the table to say a

few words. Isn't it amazing how in the right company, a group of individuals can bond almost overnight? Alfonso said it best, "What is good wine without the company?"

I'm left to summarize a place that somehow defies articulation. Tenerife is a lovable hot mess – full of magic...enchantment...head-scratching wonderment...and yes, really fricking good potatoes...especially when dipped in Mojo sauce.

Yet, for all its rugged, breathtaking terrain, perhaps the most staggering aspect of Tenerife is its humanity. Island culture tends to exist in extremes; either people are as isolated as the place or they are dripping with the "Aloha spirit."

There is a palpable sense of community here that is far from the dollar-driven society I swim in. From viticulturist Jose Angel Alonso, who farms Tâganan alongside Envinata, to the families who've owned these vineyards for generations. They all pitch in...all help...without a thought.

This was my first trip to Spain, but certainly will not be the last. I will visit Tenerife each year, to continue to be touched by these people and this place...if I can survive the long Spanish nights.



Portland Winemakers Club

Leadership Team - 2017

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: **Marilyn Brown** brown.marilynjean@gmail.com

- Arrange speakers for our meetings

Chair for Tastings: **Paul Rogers & Barb Stinger** paulgrogers@fastmail.fm
kbstinger@frontier.com

- Conduct club tastings
- Review and improve club tasting procedures

Chair of Winery/Vineyard Tours: **Bill Brown** bbgoldieguy@gmail.com

- Select wineries 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: **Don Robinson** don.robinson.pdx@gmail.com

- Encourage club participation in all amateur competitions available. Make information known through Newsletter, a-mail and Facebook

Chairs for Social Events : **Marilyn Brown & Alice Bonham** bbgoldieguy@gmail.com
alice@alicedesigns.org

- Awards Gala / Holliday parties

Web Content Editor: **Alice Bonham** alice@alicedesigns.org Web Host: **Phil Bard**