



West Side Wine Club

September 2010

Next Meeting: Wednesday, September 15 at 7:00 p.m.

Place: Oak Knoll Winery

Agenda: Other Reds - Other than Pinot Noir or any of the Bordeaux varietals.

Snacks: Daniel Larson, thanks

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

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

Scheduled Meetings

January 8, 2010

Holiday Party/Awards
Gala

January 20, 2010

Plan for the year

February 17, 2010

Bordeaux tasting

March 17 2010

Flaws & Faults & barrel
samples, Trudy Kramer

April 21, 2010

Speaker; Karl Dinger,
Terra Vina Winery

April 24th 2010

SakéOne tour

May Winery Tours

May 19, 2010

Speaker; Devin Stinger,
Adamant Cellars

June 16, 2010

Other whites / Fruit
Wine / Mead

July 18, 2010

Annual Picnic at Oak
Knoll

August 18, 2010

Chardonnay Tasting

September 15, 2010

Other Reds Tasting

October 20, 2010

Pinot Noir tasting

November 17, 2010

Pinot Gris/Viognier
Tasting

December ?, 2010

Elections /Crush Talk

A few reminders:

- 1.) Please bring a bottle of wine to share and a two glasses from which to taste.
- 2.) For all our protection, all members must sign a waiver every year. You can also pay 2010 dues at this time.
- 3.) Meetings begin at 7pm and end by 9pm. If you can get there a little early to help set up, please do and help to put away chairs and tables at the end.

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

August Meeting Minutes

Jon opened the meeting at 7:00 PM by recognizing all of the ribbon winners from the Washington County and Clark County Fairs (listed in the latest newsletter). Thanks to Barb Thompson and Rick Kipper who delivered all of the left over wines, ribbons and prizes to the meeting. In addition to the blue, red & white ribbons listed in the newsletter, Mike Smolak won the sweepstakes ribbon for best vinifera white wine and Ken Stinger won the sweepstakes ribbon for best vinifera red. Both received a \$25 gift certificate from Bader Beer & Wine Supply that was a sponsor of the event.

The 15 September meeting will be "Other Reds". That means no Pinot Noir or any of the Bordeaux varietals. This will be a scored tasting so bring score sheets. It was also decided that Rose wine would be included in the "Other White" tasting next June. Jon also mentioned again that grape orders from Chandler Reach should be in soon.

Contact Sammy at murugasamy_nachimuthu@yahoo.com. He mentioned that harvest of Sauvignon Blanc could be as early as September 10.

Craig Bush put together a very good tasting of three French and three Oregon Chardonnays. Craig led a discussion of the Burgundy wine region, terrior and French wine making practices during the tasting. There was lots of participation from members all around the table. The wines were:

#1 - 2008 Domaine de Roally Vire Claesse Tradition; Villages.

#2 - 2008 Domaine Jean-Paul et Benoit Droin; Chablis "Montmains".

#3 - 2008 Domaine Thierry Matrot; Meursaults, Villages.

#4 - 2008 Westrey Reserve Chardonnay.

#5 - 2007 Cameron Abby Ridge Chardonnay.

#6 - 2006 Argyle Nuthouse Chardonnay.

One was professionally rated at 89 & the others were rated at 90 or better. A hand vote of members chose wine #2 as the best and wine #5 as second best. We tasted member wines following these six.

Thanks to Craig for fine tasting.

Marge V. said that Oak knoll would not be available for our meeting in February 2011.



Websites of Interest

For all you Pinot nuts out there here is a website for you. The "PinotFile" is a wine newsletter devoted to one wine variety: Pinot Noir - and one group of wine lovers: pinotphiles. It is THE pulse of Pinot Noir plus links to all podcasts and videocasts in which the Prince participates at Grape Radio.

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

Interesting Tidbits

75 Grapes = One Cluster
One Cluster = One Glass
Four Clusters = One Bottle
Forty Clusters = One Vine
One Vine = 10 Bottles
1200 Clusters = One Barrel
One Barrel = 60 Gallons
60 Gallons = 25 Cases
400 Vines = One Acre
One Acre = 5 Tons
5 Tons = 332 Cases

- The average age of a French Oak tree, used for wine barrels, is 170 years.
- The bill for the celebration party for the 55 drafters of the U.S. Constitution included 54 bottles Madeira, 60 bottles of Claret, 22 bottles of Port, and eight bottles of whiskey.
- In the 1600's, thermometers were not filled with mercury, but with brandy instead.
- Foot treading of grapes is still used in producing a small quantity of the best port wines.
- Thomas Jefferson's annual salary was \$25,000, a princely sum for the times. Of this, he typically spent \$3,000 per annum on wine and was very partial to Bordeaux.
- Cork was developed as a bottle closure in the late 17th century. It was only after this that bottles were laid down for aging, and the bottle shapes slowly changed from short and bulbous to tall and slender.

President's Musings



It would be hard to guess that we are now in early fall as we had very little summer and what little we had ended so quickly. With cool weather ahead in our forecast we can continue to keep our fingers crossed that we will get a warm dry spell to help ripen the grapes. Given that we are 7-10 days later than last year- which was a late year to begin with, this crush cold prove to be a challenge in the Willamette Valley. I tried to reduce some of my risk by buying pinot below Salem and purchasing white wines in eastern Washington, but I still love Willamette Valley pinot so there is no getting around this harvest.

In preparation for crush, my handy brother came down from Seattle and helped me construct a winery in my garage. Barb Thomson provided a tour of her winery space, which was very beneficial in designing my space. In reality this "winery" is more of a small temperature controlled room for wine, barrel and carboy storage between 55 and 60 degrees. I still need to put on the finishing touches. Framing and dry wall was tiring. But now the space is there and soon it will hold wine. I wish that club members would have more tastings at their houses to show off their wines and winery spaces as each winery space comes to reflect the "terroir" of the winemaker.

I have decided to do a big red this year. While big reds are not my favorite, I was inspired by a stunning Mourvedre made by Syncline Winery. The wine was so good that my oldest brother actually forked over \$30 for a bottle when we tasted there a few weeks ago. He is so cheap spending that type of money on a bottle is almost unheard of. Too bad my cousin's wife dropped the bottle. But he is eager to go back to Syncline "anytime". So I will be trying mourvedre grapes from Kiona Vineyards.

I have noticed that our club has branched out into new varietals such as Sangiovese, Mourvedre, and Barbera to name but a few. I really look forward to our other red tastings this month. While Syrah can be delightful it is exciting to try our member's new wines. Hopefully you are being a little adventuresome this year and stretching your winemaking skills in new directions. As we come to crush, enjoy the season, however it turns out - because there will never be another crush like the one you are about to have. Every year brings something new, exciting and challenging. With wine making comes friendship and adventures. What a great little hobby.

Jon
President
WSWC



Techniques for Pinot Noir

Introduction

Pinot Noir is often seen as a cantankerous grape variety. For many winemakers, it presents one of the ultimate winemaking challenges and is very much considered a "winemaker's wine".

A great variety of opinions exist as to how to make great dry red Pinot, most likely as a result of the wide variety in quality from Pinot grown in different years from different regions. This article reviews the varying techniques used to make *dry red Pinot Noir wines* with respect to grape quality and wine style. It provides a foundation upon which decisions can be made. Ultimately, the individual winemaker must discern which practice best suits their fruit and their set-up. This kind of judgment can only come with experience.

The old maxim "quality grapes can make poor wine but poor grapes cannot make quality wine" may apply even more so to Pinot. Pinot appears to react badly to extremes in yield and weather conditions and, perhaps for this reason, good Pinot is considered one of the wonders of the wine world whereas poor Pinot is generally considered to result in terrible or uninteresting wine. The primary focus of this article is oenological; some comments on viticulture regarding Pinot are discussed to form a backdrop. It must be stressed that the quality of the grapes is paramount in producing a great Pinot.

The great Pinots of the world are generally considered to have the following desirable characteristics:

Appearance: cherry red-plum red color.

Nose: show primary fruit characters of red/black berries (such as strawberry, cherry, blackcurrant, raspberry, and even sometimes violets, plums and prunes), may show spicy and herbal aromas, and perhaps more importantly, hay/earthy/barnyard/game/mushroom/truffle/fungal/cedar/sandalwood type aromas (especially with age). Oaked Pinots show more spice (cinnamon, rosemary, peppermint), and coffee/coconut/smoky/chocolate/vanilla/mocha aromas.

Palate: great Pinots show what is often called "the peacock's tail" of flavors - where layers of black and red fruits unfold on the palate. They have rich, mouth-filling palates and, in particular, show a silky/viscous/luscious/velvety texture with a low to medium intensity of grainy tannins. The finish should be fresh, soft, and long. Great Pinots generally rely more on acid than tannin for structure. The silky mouth feel of a great Pinot is one of its most important features.

Style variations

Some believe Pinot should be concentrated and flavor packed while others believe it should be elegant and delicate. Pinot *can* be tannic but great Burgundian Pinots rarely show this characteristic.

Lighter styles tend to show more strawberry and red cherry rather than those with more body that tend to show riper fruit characters like raspberry and plum. Most would agree that stalk/stem and oak characters should not dominate the fruit characters.

Conservative winemaking (using, for example, 100% de-stemming, cooler stainless steel fermentation, no lees ageing, less oak / shorter periods of oak ageing) tends to result in more simple and fruit forward wines. The more exploratory winemaking camp (using, for example, whole stems/clusters, oak fermentation, low/no SO₂ use during lees ageing) may result in dried out, rough wines lacking in fruit.

The variety

Pinot Noir is a thin-skinned variety and the grape therefore contains naturally less tannin, color and extract than other varieties (e.g. Syrah/Shiraz, Cabernet Sauvignon). The vine is moderately vigorous and produces clusters that are very small and compact.

Climate and soil

Warmer climates tend to give more simplistic, cordial/jammy/sweet style wines. This is largely the result of ripening that is too fast. Cooler climates allow slower ripening resulting in (arguably) better flavor development and structure.

Pinot grows well in many soil types. Soils on which Pinot is planted in Burgundy are predominantly limestone based (in better appellations).

Compared to varieties such as Cabernet Sauvignon and Merlot, which enjoy gravels and sands, Pinot tends to do well in heavier, clay-loams and silty-clay-loams. Grand Cru soils in Burgundy contain an average of 30-40% clay.

Clone selection

It is often quoted that there are 200 clones (genetic mutations) of Pinot Noir. This figure is often even suggested as an underestimate, with the true magnitude at possibly 1000.

Popular clones include (but are not limited to): 777, 667, 115, 114, Pommard (Davis clone 5), Dijon, and Martini.

Clone 777 is characterized as possessing strong black fruits.

Clone 667 is characterized as rough and possessing black fruit and gamey notes.

The Pommard clone shows a dense, chewy texture and a "sweeter" nose.

Clone 115 is seen as lighter.

Clones 114, 115 and 777 are recognized as producing high quality wine in most cool climate regions the world over.

Yields, vine age

The best Pinot generally comes from low yielding, mature vineyards. Pinot grape quality is generally regarded as particularly sensitive to yield. The best grapes and most intensely concentrated/flavored juice come from low yields. It is generally considered that high quality cannot be achieved above 3 tons per acre.

Harvest parameters

Harvest should be based on flavor and phenolic development as well as sugar and acidity. A typical juice analysis of fruit at harvest would give: pH 3.2-3.6, TA 7-10 g/l (tartaric), Brix 21-26.

Pinot is a thin-skinned grape variety and it is generally believed that careful handling is required when working with Pinot grapes.

De-stemming

The de-stemming issue is one of the most controversial in making Pinot Noir. Some winemakers use stems to add tannic structure, spicy aromatics and flavors and increased weight and body. On the other hand some producers believe that stems add undesirable vegetal (stalky or hay-like) flavors, decrease color and add excessive amounts of astringent tannin. Some de-stem 100%, while others de-stem 80-90%.

It is important that any stems included in any maceration regime are ripe (hard and brown, not at all green). Unripe stems should not be added lest they impart vegetal or herbaceous flavors/aromas. It might also be noted that crushers, de-stemmers, and the practice of pumping over all tend to break up the stems.

Overall, the addition of stems to the fermentation has become less popular in recent years. The critics note an excess of

woody/stemmy/vegetal character in many wines that have used them. Of course, it ultimately depends on the fruit quality as to whether the addition of stems is suitable or not.

Whole Clusters

It is common to add a proportion of whole clusters (uncrushed, with stems intact). The most common rates used are 10-30%. Whole berries ferment slower and tend to maintain lower temperatures, which potentially preserve/increase fresh fruit aromas. Whole clusters also enhance spicy (vanilla, clove and cinnamon) characters, and give softer/smooth tannins.

Cold soaking

A pre-fermentation cold maceration (or "cold soak") involves an aqueous extraction, rather than an alcoholic extraction, and can extract color, aromatics, fruitiness, and mouth-feel/width ("flesh"/"fat"). Typical cold soaks on Pinot are conducted at about 39-50°F and last 4-7 days, though some winemakers extend this to the more unusual length of 10 days, or even up to 14 days in some cases. Sulfite levels for this period are often taken to 30-50 mg/l. The cap is punched down two or more times per day to keep it wet and the must stirred to ensure even mixing (of color and juice, which tend to separate).

Saignée / Bleeding

This process involves drawing of usually 10-30% of the juice from the crushed fruit. It causes an increase in the ratio of skins to juice that in turn increases the color and skin aromatics extracted. This is therefore a useful technique for such a thin-skinned variety as Pinot. Saignée is sometimes followed by a cold maceration for 3-4 days up to 55°F. The juice drained off is often made into a rosé style wine. The procedure is often used when rains have diluted the grapes.

Yeast

Wild (or indigenous) yeast is often used to make Pinot Noir. Many winemakers believe wild strains give greater complexity in the finished wines. Wild yeasts are reputed to impart a creamier texture to the palate and potentially more mushroom/earthy aromas. Popular cultured yeast for Pinot is RC212 Bourgovin. Some winemakers use D254, 71B (Narbonne) for enhanced fruitiness, or Rhône strains such as L-2056.

Carbonic maceration

Some Pinot Noirs are fermented with limited carbonic maceration. This process involves placing the whole grapes in a tank that is filled with carbon dioxide (to prevent oxygen contact). The enzymes present in the grapes then convert sugar to ethanol up to about 2% abv, after which pressing takes place and the fermentation is completed with yeast.

The effect of carbonic maceration is to give a softer wine (less acidity and tannin), with a more fruity (and sometimes quoted spicy, e.g. cinnamon) character.

Fermentation maceration

Maceration and fermentation temperature regime is another large point of difference in making Pinot. If diversity of opinion could be classified into two main schools of thought they would be:

- (1) The belief that cold soaking (pre-fermentation) and fermentation at relatively cooler temperatures are required to better extract the aromatics of Pinot, and that hotter fermentations tend to cause aromatic blow-off and loss of the "feminine" character and finesse of Pinot.
- (2) The belief that cold soaking and fermentation at warmer temperatures are required to extract better aromatics (including more vinous character) and more extract.

Fermentation temperature Advocates of cooler temperatures ferment at 60-70°F. Cooler fermentation does, however, result in a more fruit forward wine than warmer fermentation. Advocates of warmer temperatures extract color, flavor and body through heat as well as alcohol. They usually ferment at 70-85°F, sometimes with a high temperature spike of 86-90°F.

The cap is usually punched at least 3 times per day (at least every 6-8 hours). Fermentation typically lasts from 6 to 18 days depending on the level of extraction desired.

Pressing

Pressing is best determined by the color and phenolic development of the wine, but is almost always done at or near dryness (Brix 0) and almost never above Brix 5. Brix 0 tends to be favorable where maximum extraction is desired and, since Pinot is a lighter colored grape, maximum color extraction is often the intention. This is the usual practice in Burgundy.

Pressing is usually light and the free run and press fractions are usually combined.

Barrel fermentation

Pinot is rarely (if ever) fully fermented in barrel. This is mainly because it is difficult to pulp ferment in barrel. Sometimes, however, the wine is pressed before dryness and finishes fermentation in barrel. Barrel fermentation is alleged to give better oak integration and lend more spicy flavors.

Extended maceration

Some winemakers conduct post fermentation maceration on the skins ("extended maceration"). The tannins in the wine polymerize during this period yielding a softer wine. It is important to protect the wine from oxidation (usually done by filling the headspace with inert gas) and to regularly taste check the wine (for polymerization and H₂S development) during this period. Pressing is usually done when the tannins begin to polymerize (tannins become obviously softer), which may be around 14-20 days into the extended maceration.

Hydrogen Sulfide

Many claim that Pinot is prone to hydrogen sulfide (H₂S) formation. However, with healthy grapes and sufficient nutrients it is unlikely for H₂S to develop.

Many winemakers feel that an early racking after pressing is necessary to avoid H₂S. Whether at pressing or after MLF, they feel it is beneficial to take the wine off the gross lees. The common reasoning for this is to take the wine away from a reductive state and to reduce the quantity of lees, which can potentially cause H₂S problems.

Malolactic Fermentation (MLF)

Most Pinots benefit from MLF. MLF not only helps to attenuate high malic acid concentrations (Pinot being a cool climate grape), but is also reputed to contribute complexity. Pinots are usually put through a full, rather than a partial, MLF.

When to inoculate is a decision determined more by the individual winemaker's preference rather than a stylistic judgment.

Sulfur Dioxide

The most secure approach is to bring the wine to around 0.6 mg/l molecular SO₂ after MLF. However, some winemakers extend the period without SO₂ to beyond the end of MLF, arguing that this lends more complexity to the wine.

Racking

Most winemakers believe a minimal handling approach is beneficial for Pinot. Pinot is reputed to "remember" anything done to it. Racking schedules vary from every 4-6 months or 2-3 rackings during the whole pre-bottling life of the wine. Those leaning towards the minimalist

intervention philosophy tend to rack from the fermentation/pressing, allow the wine to sit on its lees, perhaps racking once during this period, followed by a light fining (and possibly racking after fining lees has formed) and a final racking before bottling.

Sur Lie & Bâtonnage

Pinot generally benefits from lees contact, which adds depth, palate weight and complexity to the wine. Some winemakers perform minimal lees stirring (once to a few times, spread out over the months), arguing that it assists in clarifying the wine.

Oak

Type

American oak is generally considered unsuitable for Pinot. French oak is usually deemed more suitable for the delicateness of Pinot due to its more subtle and delicately scented character. French barrels with medium char level are probably the most commonly used. However, some producers age in a combination of both French and American oak for increased complexity in more muscular styles.

Age

The use of new oak in Burgundy is a controversial issue. The trend in Premier and Grand Cru Burgundies is towards the use of more new oak, however there are some who despise its use. Probably most of the Burgundian producers use 50-100% new oak in their Premier and Grand Cru wines. Robert Parker argues, "Great wines have emerged more from an elevated use of new oak than from the absence of it."

Ultimately, the types and proportions of oak used need to be matched to the particular characteristics of the individual Pinot. More muscular Pinots (with more tannin, acid structure and more flavor) should be able to handle new oak but lighter styles may be overpowered by new wood.

Time spent aging

Pinot Noir is usually aged for between 12 and 24 months. The traditional length of time in Burgundy is 12-18 months.

Flavor influence

Oak influence usually gives Pinot Noirs more spicy/coconut/smoky/chocolate/mocha characters.

Cellar temperature

This can play a considerable role in the ageing or élevage ("upbringing") of a wine. A consistently cool cellar is considered an advantage, allowing wine to evolve slowly and elegantly.

Fining and Filtering

This is an especially contentious issue when it comes to Pinot. One thing is certain: Pinot Noir should be handled delicately. Being a delicate wine, filtration of any kind is considered by many to be detrimental to quality (loss of flavor and color). Most commercial producers of Pinot do not sterile filter. However, at least in part this may be attributed more to the consumer backlash against filtration (promoted by wine critics) than to their belief in the detriment of the process itself.

Bentonite fining

Most red wines have sufficient tannin to be heat stable. However, given that Pinot is often low in tannin it is not uncommon for Pinot to throw a protein deposit/haze. Bentonite may be used to solve this problem. Bench testing is encouraged and recommended; however a light bentonite fining (0.25 g/l) is usually sufficient as a ballpark figure.

Protein fining

Organoleptic fining to soften rough edges is usually done with egg whites, isinglass, gelatin, or casein. Gelatin is considered by many to be too aggressive for Pinot. Egg whites are perhaps the most popular fining agent used to reduce tannins in Pinot. Bench testing is encouraged and recommended, however 0.4-0.6 g/l egg white provides a rough guide.

Timing of fining

Pinot Noir tends to be low in phenols. Phenols link to anthocyanins forming stable color pigments. Some winemakers therefore fine early (within 4 months of fermentation) to remove polymeric tannins before they become bound in a stable, co-pigmented form. There are, however, winemakers who believe early fining is disadvantageous for Pinot.

Bottling

Bottling is usually done at the end of the "time spent aging" period outlined above, i.e. typically 12-18 months post-fermentation.

Common Oenology Regimes/Schedules for Pinot

Listed below are schedules followed by some of the most famous winemakers in Burgundy. It should be stressed that changes are made to schedules from year to year depending on fruit quality and the following regimes present an outline only.

Traditional Burgundian

There are, of course, many variations within the traditional Burgundian approach to making Pinot. However, if a predominant outline could be given it would most probably be as follows:

Gentle grape handling (e.g. hand harvesting, use of conveyer belts)

100% de-stemming (usually

Possible cold maceration (3-4 days)

Use of wild yeast

10-day fermentation

Fermentation in small open-top vats with a punching down every 6 hours

High peak fermentation temperature (e.g. 83-91°F)

12-18 months ageing in French oak

Fining if necessary (usually egg white)

No filtration

Guy Accad

The oenologist Guy Accad, so influential in the 1980's, maintains one of the most controversial approaches to making Burgundian Pinot Noir. His philosophy consists of:

De-stemming in proportion to stem ripeness (usually 50-75%)

Employment of an extended pre-fermentation cold maceration (up to 10 days and usually over 7, at 41-50°F)

Sulfuring at the output of the crusher (rather than the vat of crushed grapes)

Fermenting slow at cool temperatures for (usually) around 25 days

This philosophy tends to produce dark wines with abundant fruit. Opponents of this philosophy argue that the approach leads to wines that do not age well. They believe that the techniques negate the expression of terroir and that the wines are un-Burgundian, often being likened more to the wines of Côte Rôtie.

Henri Mayer

Henri Mayer, who purportedly inspired Accad's philosophy, takes a similar approach though less extreme with:
5-7 days cold maceration (cold soak) for color, richness, aromatics and palate weight
No saignée (Mayer claims wines made with saignée do not stand > 5-6 years in bottle)
Fermentation in open tanks (avoiding wood vats which he feels can impart off-aromas)
Fining with egg whites until 1990
No filtering
18 months in 100% new oak before bottling

Domaine Jean Grivot

Jean Grivot once employed Guy Accad but now follows a more gentle winemaking approach:

95% de-stemming
4-day cold maceration
Use of natural yeast
14-18 day fermentation with daily punching down and pumping over
40 percent new oak (premiers crus and grand crus)
Addition of tannin powder to stabilize color and avoid oxidation
18-20 months in oak with an average of two rackings during this time (30% new oak, Allier, Nièvre, Vosges)
No fining
No filtering
The Grivot style might be summed up as pure, elegant, well defined and well balanced.

Domaine Dujac

Jacques Seysses and son Jérémy frequently employ the following regime:

Saignée
60 percent de-stemming (2001 harvest)
4-6 day cold soak
Use of wild yeast
Whole-berry fermentation
Fermentation temperature peak of 81-82°F
Extended maceration (30 days total maceration)
Delay of malolactic fermentation with less racking and longer sur lees ageing (for more voluptuous mouth-feel)
100% new oak
Light fining
No filtering

Maison Louis Jadot

Those at Maison Louis Jadot disagree that Pinot aromatics are extracted only through cold maceration and conduct long fermentation maceration at high temperatures. (Philippe Leclerc, Dom. Ponsot and Georges Mugneret also follow this regime.) The schedule is as follows:

De-stemming
Saignée with high yields (20-30% bled)
Natural yeast
Long maceration in open wooden or stainless steel tanks, or auto-fermentation vats for 25-30 days during which time fermentation takes place at high-end temperatures for maximum extraction
Punching down twice a day
Malolactic fermentation in 228-liter French barriques
10-20 months of ageing in barrels
Average of 30% new oak
No fining prior to bottling
Very light filtration (if absolutely necessary)

Domaine Leroy practices no de-stemming, a 5-6 day cold soak, long fermentation with wild yeast, 15-18 months ageing in 100% new Allier oak, and no fining or filtering.

Jayer uses 100% new oak, while Bourée & Jadot use less, and Dom. Ponsot none at all.

Varietal of the month

Pinot noir (French pronunciation: [pino 'nwaʁ]) is a red wine grape variety of the species *Vitis vinifera*. The name is derived from the French words for "pine" and "black" alluding to the varieties' tightly clustered dark purple pine cone-shaped bunches of fruit.

Pinot noir grapes are grown around the world, mostly in the cooler regions, but the grape is chiefly associated with the Burgundy region of France. It is widely considered to produce some of the finest wines in the world, but is a difficult variety to cultivate and transform into wine. It is also planted in Austria, Argentina, Australia, Canada, Chile, the Republic of Georgia, Germany, Italy, Hungary, the Republic of Macedonia, Moldova, New Zealand, South Africa, Serbia, Switzerland, Bulgaria, Czech Republic, Uruguay and Slovakia. The United States has increasingly become a major Pinot noir producer, with some of the best regarded coming from the Willamette Valley in Oregon and California's Sonoma County with its Russian River Valley and Sonoma Coast appellations. The leaves of Pinot noir are generally smaller than those of Cabernet Sauvignon, but larger than those of Syrah. The grape cluster is small and cylindrical, vaguely shaped like a pinecone. In the vineyard it is sensitive to light exposure, cropping levels (it must be low yielding), soil types and pruning techniques. In the winery it is sensitive to fermentation methods, yeast strains and is highly reflective of its terroir with different regions producing very different wines. The tremendously broad range of bouquets, flavors, textures and impressions that Pinot noir can produce sometimes confuses tasters. In the broadest terms, the wine tends to be of light to medium body with an aroma reminiscent of black cherry, raspberry or currant. Traditional red Burgundy is famous for its fleshy, 'farmyard' aromas, but changing fashions and new easier-to-grow clones have favored a lighter, fruitier style. The grape's color when young, often compared to that of garnet, is often much lighter than that of other red wines. However, an emerging style from California and New Zealand highlights a more powerful, fruit forward and darker wine that can approach syrah in depth.



West Side Wine Club Leadership Team – 2010

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

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

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

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

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

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

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

- Arrange speakers for our meetings

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

- Conduct club tastings
- Review and improve club tasting procedures

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

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

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

Webmaster: **David Ladd**

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

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

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

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

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

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

- Awards Gala/Holiday Party