Portland Winemakers Club

September 2016

Monthly Rant

Drink Responsibly. Drive Responsibly.

Warning! The following rant contains technical details and other science stuff! It may cause dizziness, blurred vision, impaired judgment or loss of balance. If you experience these symptoms please encourage the club president to check himself into any of the various 10 step programs that will address his eccentric behavior.

So, I've kicked off my first batch of fruit this year, some Pinot Noir that came in early but was quite ripe nonetheless. The vineyard manager reported that he had tested the fruit at 24.8 brix the day before. I had him harvest the next morning and crushed later in the day. I let the must sit a day to stabilize the sugars, took a sample and let it stand for a few hours to settle out the solids, something that should be done to get accurate hydrometer readings. Up until this year, I had 2 high range hydrometers in my collection, purchased at Steinbarts awhile back, one of which read about lower than the other but for various reasons was the one I deemed most accurate. A week ago I purchased another, more expensive model from Crush2Cellar, as it had an "official" calibration certificate and seemed more tailored to the professional. All 3 gave different readings on the Pinot must, not unexpectedly. After thinking on it a bit I realized I could do my own calibration test by mixing up a sugar solution at a known brix. Here the procedure if you want to do your own:

Brix is a measure of sucrose in solution expressed in degrees and represents concentration as a percentage of mass, or weight. 1 gram of sucrose in 100 grams of solution is 1 degree brix. So to make up your test solution first determine what brix you want to use. I chose 20, and I needed a total of about 200ml of solution to fill my graduate. So I mixed 40 grams of cane sugar in 160 ml of DISTILLED water, since water weighs 1 gram/ml, to provide 200 ml, 20% of which was sugar. Cane sugar is actually only about 99% sucrose, but it is close enough. I took a temperature reading of the liquid first, then measured with each hydrometer, and adjusted each for the temperature difference between the solution and the calibration temperature of the hydrometer. This part is important as any variance causes inaccurate readings. You can find converters online or if you use CellarMetrics it has one.

Results: As you may have guessed, the expensive hydrometer from Crush2Cellar (made by VeeGee) nailed it, reading 20.0 brix. The "Triple Scale Beer & Wine" model from an unknown manufacturer read 20.7 and the Brewcraft model read 19 brix. Although each of the cheaper models was only about 1 brix off the actual amount, the shocking thing to me is that they varied from each other by 2. Perhaps this doesn't seem like a big deal but if you are making chaptalization decisions or trying to determine if you should water back, it would make a difference in your sugar or water additions. So now I can stop fretting about this and start fretting about what to fret about next. Or just open something that will result in dizziness, blurred vision, impaired judgment or loss of balance. -Phil

Scheduled Meetings

January 9, 2016
Annual Gala – Archer Winery; 4-9 PM

January 20, 2016
Crush Talk / Planning

February 17, 2016
Bordeaux Tasting

March 16, 2016
Speaker: Curtis Patience on distilling Brandy & Grappa.

April 20, 2016
Barrel / Carboy Sample Tasting

April 23, 2016
Tour: Patricia Green Cellars

May 18, 2016
Faults & Flaws

June 15, 2016
Speaker: Tom Feller, winemaker from Artisanal Wine Cellars.

June 26, 2016
Portland Winemakers Club at FH Steinbarts.

July 16, 2016
Annual Picnic (no meeting)

August 17, 2016
All Whites Tasting

September 21, 2016
Other Reds Tasting

October 19, 2016
Pinot Noir Tasting

November 2016
No Meeting

December 7, 2016
Planning, Tours, Speakers, Events, Elections

Misc. Information

• **Bad weather, rot and mildew in Champagne all mean that 2016 has been one of the lowest yielding Champagne seasons since the 1980s**. The growing season is the most complicated Champagne has known since the very difficult season of 1956, said Eric Rodez, winemaker at the family-owned Champagne Rodez in Ambonnay. In spring, late frosts hit the Côte des Bar region, where a quarter of the Champagne vineyards are.

• **Oregon wine grapes triple value in a decade**
The production value for Oregon wine grapes shot up more than 300% between 2005 and 2015, according to an Oregon Department of Agriculture report created with the USDA's National Agricultural Statistics Service. Production value in 2015 reached $147 million, a 308% jump from a decade earlier, when the figure was $36 million.

• **85% of U.S. wine production is from California**. (The state is the world's fourth leading wine producer after France, Italy and Spain.)

• **Finishing tannins for premium wines**
Scott Laboratories is now offering the LUXE line of Scott'Tan tannin products, which it describes as "ultra-premium finishing tannins designed to bring out elegance, complexity and balance in premier wines." The LUXE line is comprised of the French oak-derived Onyx for bringing out berry and sweet red fruit notes, Royal from American oak for adding structure, balance and length, and Radiance, which is a blend of tannins and is designed for promoting balance and mouth feel while maintaining acidity. scottlab.com

Note: The next regular meeting will be Wednesday, Sept 21st at 7:00 PM at Oak Knoll Winery.

Agenda: PWC members present their best "other reds" This will be all red varietals blind tasting and scoring. Other reds are varietals other than Bordeaux varietals or Pinot Noir (e.g. Tempranillo, Syrah, Petite Sirah, Zinfandel, Sangiovese, Nebbiolo, Barbera, Grenache are not Bordeaux varietals).

1.) Snacks: This will be a potluck; bring a small snack to share.
2.) . Everyone needs to sign a new waiver. If you didn't pay your dues at the Gala or picnic please remember to pay your 2016 dues at this meeting.
3.) Bring two wine glasses for the blind tasting of member wines.
4.) The regular 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/

August Meeting Minutes

• Getting close to making wine, probably end of Sept.
• Barb Thomson brought 3 sets of wood wine bottle storage squares to the meeting for anyone who might need them.
• Bob Hatt is emailing information to those who signed up for grape purchases.
• We have 2 prospective new members present tonight; Pete Kane & OT Millsap.
• Courting Hill vineyard has set their amateur picking for September 23, 24 & 25th.

The meeting was turned over to Jon Kahrs & Barb Stinger who conducted the "All Whites" blind tasting & critique.

The results are listed below in the order tasted.

Name	Varietal	Gold	Silver	Bronze	None	Total Score	Medal Score	Medal
Jon Kahrs	Sparkling '13	2	10	6		32	1.78	Silver
Alex Knotts	Chardonnay '13		1	10	7	12	0.67	Bronze
Hoffard, Hoosen	Riesling '15	6	7	4	1	36	2.00	Silver
Hoffard, Hoosen	Pinot Gris '15		3	14	1	20	1.11	Bronze
Randy Morgan	Viognier '15	10	6	2		44	2.44	Silver
Marilyn Brown	Merlot Rose '15		2	14	2	18	1.00	Bronze
Paul Boyechko	Grenache Rose '15	2	8	7	1	29	1.61	Silver
Hoffard, Hoosen	Pinot Noir Rose '15	7	10	1		42	2.33	Silver
Jon Kahrs	Strawberry Fortified '15	5	9	4		37	2.06	Silver

Tracing the Roots of California's Heritage Wines

July 29, 2016

Wine is the consumable derivative of our cultural history. If you really think about it, wine without history is just booze. The two are so entwined that if you ask basic questions about wine (e.g. why wine is it aged in oak? Where did Cabernet Sauvignon came from?) you'll inevitably get a small history lesson for an answer. In the end, you'll be smarter for it… and maybe even a bit tipsy.

"Wine without history is just booze."

I'd like to share a story about an unlikely hero (a plant pathologist) who saved California's heritage vines from being wiped out.

A while back we published an article about Petit Verdot. Then, I received a bizarre email titled "RANDOM THOUGHTS/PETIT VERDOT." A man by the name of Fred Peterson, who planted Petit Verdot in his vineyard on Bradford Mountain (Dry Creek Valley, Sonoma) in 1983, had a fascinating story about the origin of his vines. In fact, as the story unfolded I began to realize that many of Napa and Sonoma's greatest wines could pay tribute to a lost experimental vineyard in the Sierra Nevada foothills.

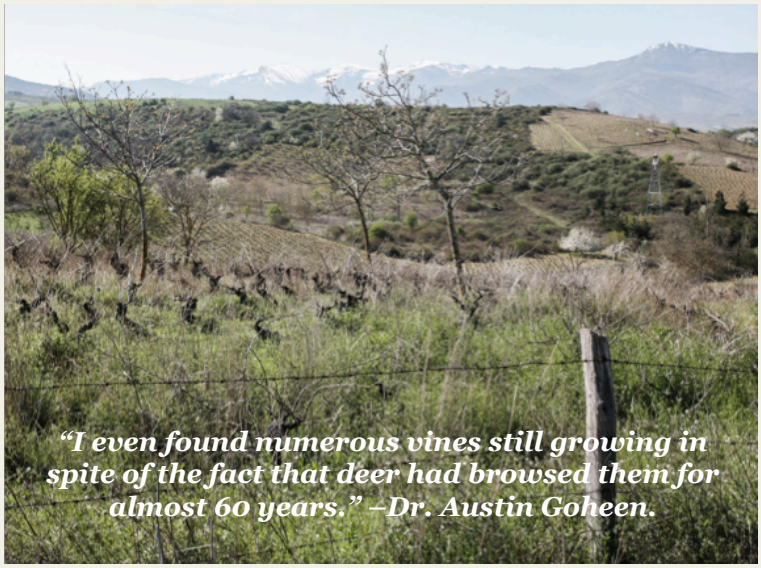
Dr. Goheen (left) is shown checking grapevines with Susan Nelson-Kluk in the mid-1980s.

Digging for ~~gold~~ grapes

Our story goes back to Dr. Austin Goheen who was hired to work on grape virus diseases at UC Davis in California from 1956 to 1986. Goheen's work involved meticulously cleaning and documenting hundreds of mother vines imported from Europe and from vineyards around California. The work he did at UC Davis became the core vine material sold to nurseries and used for winemaking around the US. In fact, Dr. Goheen's work directly influenced a lot of what we drink today.

In his searches he heard of a mysterious abandoned vineyard

In order to find the best vines for propagation, Dr. Goheen went on a hunt collecting cuttings from old vineyards. His hope was to find specimens with higher disease resistance. In his searches, he heard of a mysterious abandoned vineyard in the woods of Amador County. It supposedly contained a great number of wine varieties all planted before 1900. After asking around in Amador County, he learned that the vineyard actually existed and it was an experimental research station created by none other than University of California.



The research station started in the 1880's under the guidance of a Professor Hilgard, who was one of the first scientific viticulturists of California. The Foothill Experiment Station at Jackson (old mining country) was planted in 1889 with many different fruit trees and vines. The goal was to help transition miners into farming. Unfortunately, the costs ended up being too high and the Foothill Experiment Station was deserted in 1903.

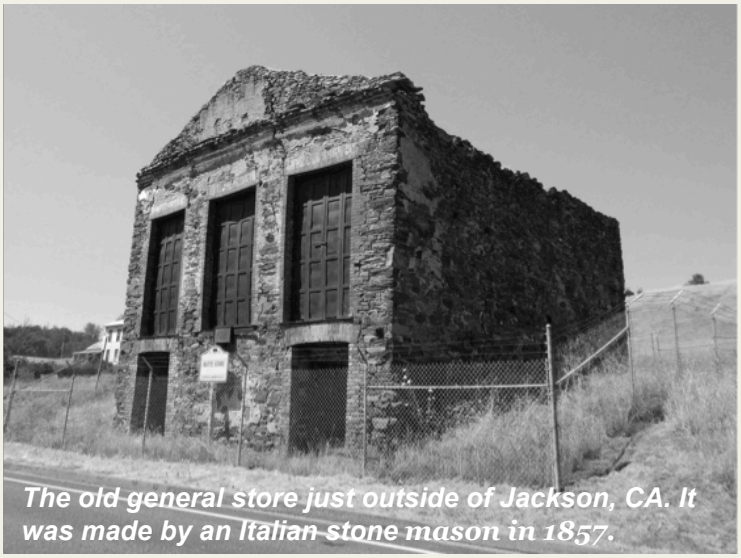
Squatter's rights and arson

The Jackson station buildings were neglected for several years until an Italian stone mason family called the Fantozzi's moved in and claimed the title with squatter's rights. Shortly thereafter, a legal battle ensued against the Fantozzis. The University and the original landowners had an agreement that if the University stopped using the land it would revert back to the original owners, but neither party had anticipated adverse possession. They fought to get back the land and lost. Someone in the group must have gotten vindictive and they raided the property and burned down all the buildings. After the fire, the Fantozzis held onto the property, but abandoned it. The vineyards remained untouched for 60 years.

"The vineyards remained untouched for 60 years."

This is when Dr. Goheen came across the story of the Foothill Experiment Station at Jackson and asked for permission to inspect the property. Naturally, Fantozzi II was not enthusiastic about someone from the University of California looking into his land! He eventually gave way since Goheen's objective were purely scientific. With university records and the help of a

passionate assistant (by the name of Carl Luhn), Goheen was able to identify 132 different cultivars, many of which they were able to obtain cuttings and propagate.



The old general store just outside of Jackson, CA. It was made by an Italian stone mason in 1857.

Sauvignon Blanc Clone 29: In the late 1960's, Robert Mondavi introduced a Sauvignon Blanc wine that was inspired by the oaked white wines of Pouilly Fumé. He called the wine Fumé Blanc. The Jackson station clone was used for Mondavi's Fumé Blanc. In the map and records of Jackson station, the vines were simply referred to as "Sauternes" after the sweet wines of Bordeaux.

Petit Verdot Clones 2: A heritage clone originally planted in Professor Hilgard's vineyards around Berkeley, CA after being imported from France in the 1870's. The vines produce a large crop and wines with very deep color. This is likely the same plant material that was used to plant Fred Peterson's in 1983 and subsequently the Petit Verdot at Ridge Vineyards as well (since Fred was the vineyard manager there from 1985–1990).

Vine Clones Found at Jackson Station Vineyard

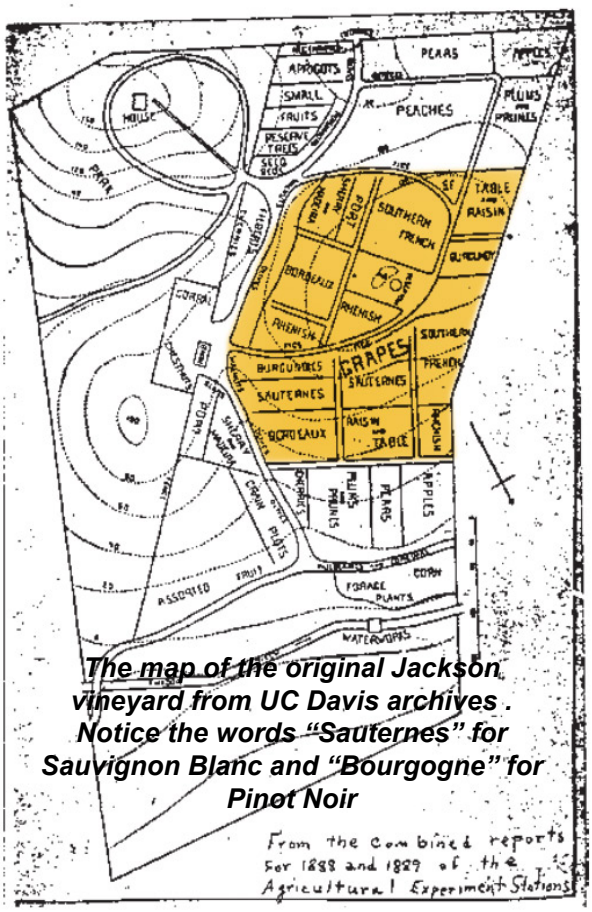
Aramon – 02
Bonarda – 02
Cabernet Sauvignon – 06
Cinsaut – 03
Freisa – 01
Freisa – 03
Grenache – 03
Lagrein – 03
Mission – 11
Mission – 13
Mondeuse – 01
Negrette – 04
Petit Verdot – 02
Peverella – 04
Pinot gris – 01
Pinot noir – 09
Pinot noir – 16
Pinot noir – 106
Riesling Italico – 04
Sauvignon blanc – 29
Tinta Amarella – 01
Tinto Cão – 03, 04, 05, 04
Traminer – 01
Trousseau – 08, 09
Valdepeñas – 03

Source: UC Davis

What happened to these cuttings?

At the time, the cuttings produced vines that appeared to have higher disease resistance than what was being used in commercial farming. Thus, the clones obtained at the Jackson station vineyard ended up in the hands of viticulturists around the state. For example:

Cabernet Sauvignon Clone 6: One of the most important Jackson station vineyard clones which surfaced into importance in the 1980's when Beaulieu Vineyards ran several clone trials of Cabernet and saw it as a clear winner. Clone 6 produces Cabernet grapes with thick, healthy skins which, in turn, produces red wines that are deep and dark in color and rich with intensity and minerality. Clone 6 can be found growing all over Napa in some of the area's best vineyards.



The map of the original Jackson vineyard from UC Davis archives . Notice the words "Sauternes" for Sauvignon Blanc and "Bourgogne" for Pinot Noir

Last word: drink more history

Next time you drink a bottle of wine, dig into its history. You might be surprised what you find.

Editor: I wonder if this "Jackson" vineyard is the origin of the Jackson clone of Pinot Noir?

Packing Technology Into the Timeless Barrel

By CLAY RISENAUG. 27, 2016

Barrels being charred at Independent Stave's Missouri Cooperage in Lebanon, Mo.

SALEM, Mo. — Standing on a wooded hillside in the Ozarks, about 100 miles southwest of St. Louis, Brad Boswell watches a chain-saw-wielding logger make several deft cuts at the base of a 100-foot white oak. The logger points to a clearing down the slope and, with one final, quick slash, sends the tree falling, exactly where he pointed.

Mr. Boswell scrambles over to look at the swirls and loops that make up the tree's cross section. If they're consistent, and the wood doesn't show scars from fire damage or disease, it will most likely end up in some of the hundreds of thousands of barrels that his 1,500-person company, Independent Stave, turns out every year.

His great-grandfather, T. W. Boswell, founded Independent Stave in 1912, and Brad Boswell now runs it with his brother and sister. Based in Lebanon, Mo., it is the world's largest barrel manufacturer, at a time when demand for wine, whiskey and beer — all of which rely on barrels for aging — is skyrocketing.

The United States is now the largest market for wine barrels. Domestic whiskey production is up 41 percent in the last decade — and, thanks to a quirk in federal law, almost every drop has to be aged in a new oak barrel. The demand has come on so suddenly and vertiginously that barrel prices are up 70 percent since 2012, and some cooperages have 12-month waiting lists.

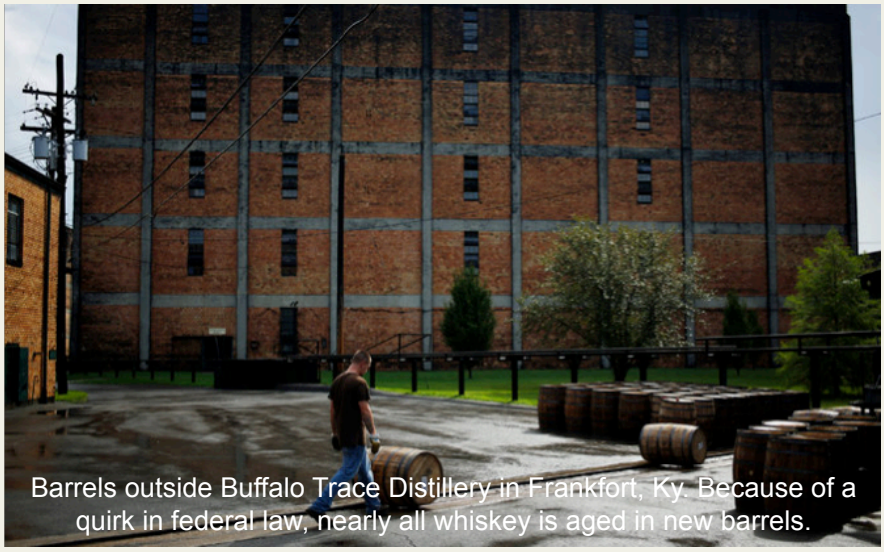
As a private company, Independent Stave does not release revenue or production numbers, but industry experts estimate that its output has doubled in recent years. "It all happened really fast," Mr. Boswell, 45, said. "There's a craft boom everywhere."

The barrel industry — which includes about 15 companies, most of them, aside from Independent Stave, quite small — stands as an exception in a mainly dismal American manufacturing industry: Despite an overall robust July employment report, the country lost 33,000 manufacturing jobs in the previous six months.

Bucking that trend, several new cooperages are in the works, and existing companies have all expanded production. "It's definitely a good problem to have," said Heidi Korb, the owner of Black Swan Cooperage, in Park Rapids, Minn.
Not long ago, though, the world didn't think much of American oak barrels. The bourbon industry cratered in the 1980s and '90s, while American winemakers preferred to import expensive French oak barrels, the better to craft the Bordeaux-style reds coming out of California.

A big part of the problem was the barrels themselves, which were often full of imperfections because of frequent forest fires and arboreal diseases. "Back in the day, you'd see fire scars, knots, timber streak, all sorts of things," Mr. Boswell said.

Low-tech American cooperages didn't do much to improve the situation. An American barrel in 1990 looked, and performed, about as well as a barrel from 1790.



Barrels outside Buffalo Trace Distillery in Frankfort, Ky. Because of a quirk in federal law, nearly all whiskey is aged in new barrels.

But alongside the bourbon boom of the last decade has come a technological revolution in American barrel making, led by the Boswells and Independent Stave. Computers, cameras and a better understanding of the science behind barrel aging have taken much of the guesswork out of the process, and allowed an explosion in customization and innovation.

"When I started, you couldn't run your hand over the barrels or else you'd get splinters," said David Pickerell, a whiskey industry consultant and former master distiller at Maker's Mark who has worked with two generations of Boswells at Independent Stave. "Now, they're like furniture."

A century ago, when T. W. Boswell founded Independent Stave, the wood barrel was the equivalent of today's aluminum shipping container, a workhorse used to haul products as diverse as whiskey and wood nails. He was following in a long and little-changed tradition: Evidence of barrel making dates back to the Celts in third-century B.C. Spain. Coopers were valued craftsmen in colonial America and into the post independence expansion westward.

Between uses, merchants would burn their barrels' insides to sterilize the surface and remove errant smells or flavors. Somewhere along the way, customers noticed that wines and spirits that spent a few months in a barrel lost some of their edge and took on a pleasant color and flavor. Barrel aging was born.

At first, Independent Stave just made staves — the slats that make up a barrel, hence the name — because many distilleries fashioned their own barrels. It was a good business to be in, thanks to the 1935 Federal Alcohol Administration Act, passed two years after the end of Prohibition, which requires virtually all American whiskey to be aged in new barrels. Once a barrel is used, no matter how short the aging period, it must be replaced.

Whiskey and wine consumption picked up through the postwar years, and the company expanded with it. In 1951, it opened its own cooperage, aimed at the expanding whiskey industry. In the 1980s, as American drinkers turned from whiskey to un-aged, supposedly "cleaner" spirits like vodka, it began selling to wineries as well.

But outside the foundering whiskey industry, sales were anemic. American barrels tended to be viewed as solid but unrefined. "Up until the 1990s, we made just three kinds," Brad Boswell said.

No wonder American wineries preferred the sophistication of French oak. In France, coopers dried their wood for up to three years, while Americans tended to stop at a year. French coopers applied small flames to the inside of their barrels to lightly toast them, turbo-charging certain flavors. Americans practically set their barrels on fire, giving everything, whether whiskey or wine, a charred, intensely vanilla flavor.

John Boswell — T. W. Boswell's grandson and, like most men in his family, an engineer — decided to do something about it. He put quality-control systems in place, from random sampling to laser measures, to weed out low-quality logs. He started drying his logs longer.

Drained barrels at Buffalo Trace Distillery in Frankfort, Ky., a customer of Independent Stave.

By the time his son Brad joined the company in the 1990s, in-house chemists and engineers were overhauling every aspect of the company's barrels and production lines. Working with forestry experts, they developed more sustainable harvesting practices, which also made the business more efficient and brought in higher-quality logs.

Independent Stave also dived deep into the science of wood aging. It started a series of organic-chemistry symposiums that brought together industry and academic researchers, and it began offering no-strings-attached gifts — barrels, staves, anything — to universities with strong wine- and spirit-making programs.

Such efforts helped the entire industry, and also fed a stream of data and insights back to Independent Stave — for example, helping the company fine-tune its barrel-toasting program for grape varietals.

The result is a company that makes an age-old product but operates like a tech start-up. "There aren't a lot of companies out there that can do what they do in terms of capability and flexibility," said Harlen Wheatley, the master distiller at Buffalo Trace, a whiskey maker in Frankfort, Ky., that buys most of its barrels from Independent Stave and often collaborates with it on research projects.

Recently, the two companies completed the decade-long Single Oak Project, in which they made 192 barrels, each using the wood from a single log, to find what constituted the "perfect" bourbon. (Among other things, they found that wood from the bottom of a tree made for the best aging.)

Much of Independent Stave's innovation occurs at its main cooperage in Lebanon. Computers track each stave as it moves through assembly, while sensors analyze staves for density and moisture content. Instead of guessing how much to toast a barrel, operators use lasers and infrared cameras to monitor the temperature of the wood and the precise chemical signature that the heat coaxes to the surface — all subject to the customer's desired flavor profile.

"They've developed technologies so that if we say we want coconut flavors, they can apply this or that process" — like applying precise amounts of heat to different parts of the wood to tease out certain flavors — "and we'll have it," said Charles de Pottere, the director of production and planning at Jackson Family Wines, which makes Kendall-Jackson wines and is a longtime customer of Independent Stave.

Independent Stave isn't the industry's only innovator. Black Swan makes barrels with a honeycomb design etched on the inside, which increases surface area and reduces a whiskey's aging time. Brown-Forman, which owns the Jack Independent Stave isn't the industry's only innovator. Black Swan makes barrels with a honeycomb design etched on the inside, which increases surface area and reduces a whiskey's aging time. Brown-Forman, which owns the Jack Daniel's and Woodford Reserve distilleries, uses cameras at its in-house stave mills — where logs are cut into staves before going to a cooperage for assembly — to measure each log and decide the most efficient way to cut it, said Larry Combs, the general manager for Jack Daniel's.

"Twenty-five years ago, it was more art than science," he said. "Now we have a healthy dose of science in with the art."
The barrel's reinvention comes at a time when American oak is gaining newfound respect in wine circles. Along with Jackson Family Wines, prominent wineries like Silver Oak and Ridge use American oak for at least some of their products. And while there is no hard data on exports, American barrels are increasingly popular overseas, particularly in Australia and in Spain, where they are used to age Rioja and sherry.

"The quality of American oak barrels today is the best we've ever seen," said David R. Duncan, the president of Silver Oak Cellars, which operates its own cooperage in California and uses American oak almost exclusively to age its reds.
But the biggest benefit for American barrel makers has been the explosive, global demand for American whiskey, and the proliferation of craft distilleries, almost all of them in need of barrels.

"I was at the American Distilling Institute annual conference in 2010, and there were maybe only 200 distilleries running or in the works," said Ms. Korb, who founded Black Swan in 2009. "Now there are probably 3,000."

The whiskey boom was, at least initially, too much of a good thing for cooperages. The timing was certainly unfortunate: The biggest driver in the American hardwood industry is home building, and when the housing market collapsed in 2008, so did demand for wood. Hundreds of logging companies shut down, along with 40 percent of the country's independent stave mills, just as bourbon was getting hot.

By 2013, a real shortage combined with wild rumors to create what Mr. Boswell calls "the Great Barrel Panic." One story claimed — falsely — that Independent Stave had cornered the market in stave logs to keep would-be competitors out. Orders from smaller and newer companies went half filled or were put on back order. Insiders began to wonder if the whiskey boom might go bust.

Independent Stave responded by acquiring one stave mill in Ohio and opening another in Kentucky (for a total of five, along with its two cooperages). Other companies added employees and equipment: Brown-Forman, which already owned a cooperage in Kentucky, built another in Alabama to meet internal demand, and Black Swan opened its own stave mill. Loggers returned to the industry.

Eventually the panic subsided, but things still aren't back to normal. At $575, the average price for a barrel-quality log in Missouri is more than twice what it was four years ago. American barrels cost about $450, on average — against $700 or more for French barrels.

And there are long waiting lists. "We have a lead time of 12 to 15 months, and I'm hoping we can get it down to 10 months," said Ms. Korb, from Black Swan. "We have some very patient customers."

That's in part because to age quality whiskey and wine, there's really no alternative to a barrel. And no matter how much technology companies like Independent Stave apply to barrel-making, it remains a time- and labor-intensive craft. Skilled coopers still build the barrels, by hand. Each tree, each stave, each barrel is a natural product, with its own nuances.
"You can't just computerize it," Mr. Boswell said. "You can use some automation, but in the end, every barrel is going to be a little different."

Latest trends in barrel maturation

by Charl Theron / / July 2016

WOOD AND WINE UPDATE
The grain of the wood plays an important role in the maturation period.
As result of its nature, one of the most important problems experienced with wood barrels is the variation that exists between individual barrels. It is easy to specify physical properties like capacity, wood species, stave diameter, number and type of hoops, but factors like toasting degree and grain density are not easy to quantify and cooperages also differ with regard to their classification of different degrees.

Coopers initially used the geographic origin of forests to differentiate between barrels. Nevers, Vosges, Troncait, Limousin and Allier were consequently part of barrel specifications.

Winemakers have also based their expectations of the matured wines on the influences of these differences. It was only during the 1980s that the toasting degree became part of barrel specifications. By varying the toasting duration and intensity, coopers could supply barrels, which impart predictable flavors like vanillin, dry nuts, roasted almond and smoke to wine. Winemakers could add more complexity to their wines, which also created a new dimension for consumers. Cooperages continued research to offer more diversity to winemakers. This included inter alia the wood origin, wood leaching, wood drying and toasting. An important resulting action, was the selection of timber according to the grain, instead of the traditional origin classification. It contributed mainly to more uniformity amongst barrels delivered to cellars.

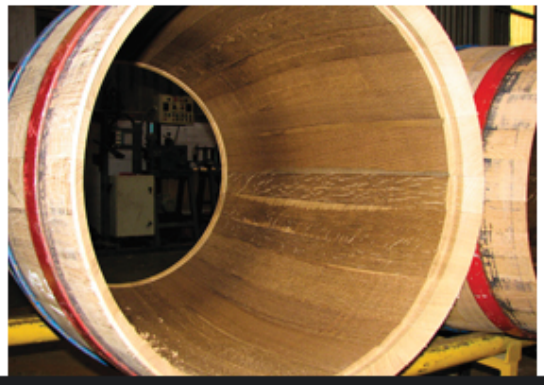

The grain of the wood plays an important role in the maturation period.

The different wood grain classifications can be summarized as follows:

Coarse or wide grain: Is mainly used for spirits.
Semi-fine or medium grain: Is used for shorter maturation periods like eight to 14 months.
Fine or tight grain: Is used for maturation periods from 12 to 18 months.
Extra fine or extra tight grain: Is used for longer maturation periods like 18 to 24 months.

Generally longer maturation periods are required for increasing grain intensity.

The extra fine or extra tight grain is the best choice for premium wines. Seeing that the timber used for it originates from slow growing trees, it leads to subtle and elegant flavors, which need a longer maturation period to balance the flavors. During the first 12 months the wine will exhibit a dusty oak, pencil, timber-like character, which appear unbalanced. It is consequently important to choose the grain according to the required maturation period. The stage of optimal oak maturation is also influenced by the cellar temperature, the body of the wine, variety and analyses like alcohol concentration, pH and acid concentration. As soon as the oak maturation appears balanced, it must be terminated, seeing that further maturation will lead to excessive wood character, which can overwhelm the fruitiness of the wine.


The toasting degree of the barrel plays an important role in the flavour of the resulting wine.

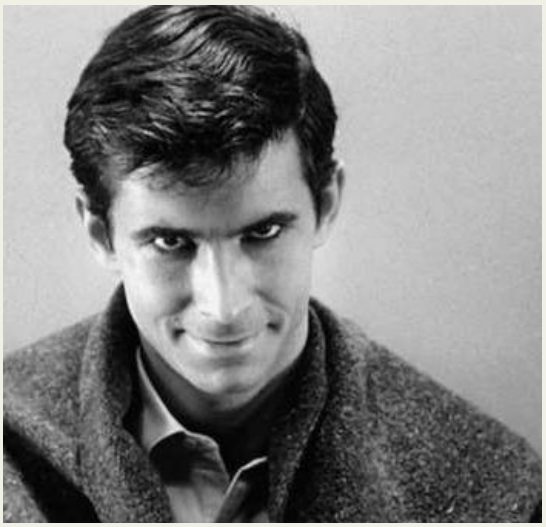
Wine styles also changed over the recent years. Consumers prefer wines with soft tannins and delicate wood character, which are immediately drinkable, because most consumers do not mature wines in their own cellars before drinking it. The most wines are not matured for a long period and the maturation period must be kept as short as possible to improve the cash flow of the cellar. Winemakers must plan their wood maturation to comply with the consumers' and business requirements. It can be done by considering the following aspects:

• The use of semi-fine or medium grain wood, requires a shorter maturation period.
• The use of water instead of traditional open fire to bend the staves. It decreases the impact of the wood on the wine.
• The use of 300 or 500 ℓ barrels instead of 225 or 228 ℓ barrels, which decreases the surface-volume ratio of the barrels.
• The use of American oak. In combination with French oak can lead to wines that are acceptable at an earlier stage of maturation.
* The degree of toasting must suit the wine and it must also be borne in mind that the toasting degrees differ between coopers.
• The outside seasoning and maturation of the wood can decrease the impact of the wood if it is extended.
•The use of alternative wood products offers possibilities to shorten the wood maturation period.

The decision to balance the wood character of wine, is mostly a compromise decision regarding the different factors that influence it.

STUDY SHOWS GIN DRINKERS ARE MOST LIKELY TO BE PSYCHOPATHS

7th September, 2016 by Steven Green



Take a look around you and see who's enjoying a gin or a coffee, because a new study has shown that people that drink either are most likely to be psychopaths.

The study was carried out by psychology researchers at Innsbruck University in Austria, and found that people who enjoy bitter food and drink like coffee, dark chocolate and gin and tonic are more likely to possess psychotic and sadistic everyday tendencies .

One thousand people were asked to rank a long list of food and drink in the study, and were then asked to complete a personality survey, which measured their level of psychopathic tendencies, according to *Eagle Radio*.

Participants then had to rank how much they agreed with statements such as "I have threatened people I know" and "I enjoy tormenting people."

"The results suggest that how much people like bitter tasting foods and drinks is stably tied to how dark their personality is," one lead researcher said.

So if you know anyone with a particular proclivity for either drink, you should probably keep an eye on them for a while.

Portland Winemakers Club
Leadership Team – 2016

• 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: **Bridget Lopez** Bfosterpacific@gmail.com
• Arrange speakers for our meetings

Chair for Tastings: **Jon Kahrs & Barb Stinger** jekahrs@aol.com 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: **Bridget Lopez** Bfosterpacific@gmail.com
• Awards Gala / Holliday parties

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