Portland Winemakers Club

Monthly Events

January, 2021
Annual Gala CANCELLED

January 20th, 2021
Speaker, Mike Smolak,
ZOOM VIRTUAL MEETING

February 17th, 2021
Speaker, Syncline, James Mantone, Rhone varietals
ZOOM VIRTUAL MEETING

March, 17th
Speaker: Tyson Crowley from Crowley Winery, Pinot & Chardonnay
ZOOM VIRTUAL MEETING

April 21st, 2021
Speaker: Bobby Rowett winemaker for Mellen Meyer Sparkling Winery
ZOOM VIRTUAL MEETING

May 19th, 2021
To be determined
ZOOM VIRTUAL MEETING

June 16th, 2021
To be determined
ZOOM VIRTUAL MEETING

July, Annual Picnic
CANCELLED?

July 21st, 2021
To be determined

August 18th, 2021
To be determined

September, 15th, 2021
To be determined

October 20th, 2021
To be determined

November 17th, 2021
Crush Talk

December 15th, 2021
Elections, Planning for Next Year, More Crush Talk

Portland Winemakers Club

April 2021

"Bill's Meanderings"

Another month into 2021 and with the budding of fruit trees and vines spring is now here. My young Chardonnay is always the first to push the bud in my vines and that's certainly the case this year. So here's to the start of the 2021 vintage and hopefully a more promising year.

I have started an online class at OSU on Vineyard Management and while asking a question on varietals I was tersely told that we do not use that word, they are called variety of cultivars. So from now on I'm going to carry a wooden ruler in my back pocket and if anyone uses the word varietals they will get a swift slap on the knuckles.

We will be having another interesting presentation for this month's zoom meeting from Bobby Rowett, owner and winemaker of Melon Meyer Sparkling Wines. At present we are tossing around several general topics to entertain club members for the May meeting and beyond. So I encourage you all to zoom in and don't forget your favorite variety of cultivar.

Cheers - Bill

PS. Speaking of your favorite "variety of cultivar", don't forget to complete and return your grape purchase survey sent to you last week by e- mail. Bob Hatt needs this information in order to service our club's grape needs. .. Editor

Drink Responsibly. Drive Responsibly.

Upcoming events / Save the date

Club Meeting: The next meeting is scheduled for April 21st. "Zoom" sign in will be at 6:45 pm. This will be available on any device that can connect to the internet and has a camera and speaker capability such as a computer, iPad or smart phone etc. Jon Kahrs will again be the moderator. We will provide further sign in information and other details by e-mail prior to the meeting.

Agenda: Our speaker will be Bobby Rowett who is the winemaker for Mellen Meyer Sparkling Winery.

Website: http://portlandwinemakersclub.com/

March Zoom Meeting Minutes

Present: 24

• Paul Boyechko announced that Dennis and Marlene Grant at Parrett Mountain winery have offered to provide a shipping service to club members who want to enter their wines in the Winemaker Magazine International Amateur Competition. This will be coordinated through Paul as a single shipment. Ken will send out an e-mail to the membership. See competition info on page 8.
• Jon Kahrs said the State Fair still may have an amateur competition.
• We are still kicking around having a club picnic either July or August depending on COVID-19.

Treasurer Barb Thomson reminds everyone that it is Dues paying time.

Our Treasurer Barb Thomson says It's that time for paying PWC yearly dues. Club members can either send a check to Barb's home address, or pay by PayPal.

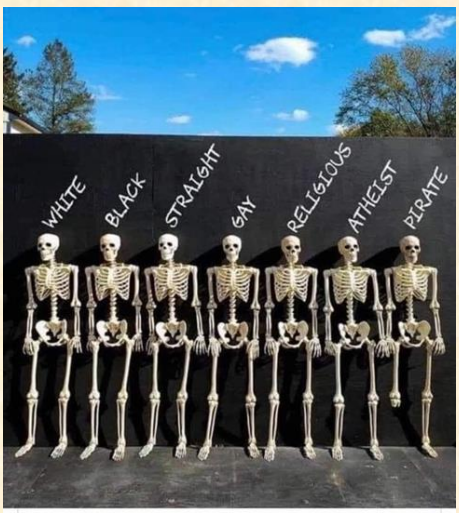
Dues are $25/person for the 2021 calendar year.

Pay by snail mail:
Make checks payable to Portland Winemakers Club
Send to:

PWC c/o Barb Thomson
14340 SW Lisa Lane
Beaverton, OR 97005

Pay by PayPal:
Use the PayPal Personal app to send money to my email address, which is: bt.grapevine@frontier.com

Thanks,
Barb Thomson -- PWC treasurer



Malbecs Around the Globe

Written by Danny Wood

25 years ago, Argentina's leading red grape, Malbec, was relatively unknown to Americans. Some wine lovers probably knew the grape from Bordeaux blends. A few aficionados may have tried an inky black and very tannic French wine called Côt, the original Malbec from the Cahors region. However, a dramatic rise in Argentina's wine quality and incredible export success catapulted Malbec from the relative backwaters of the wine world to vino stardom. According to Argentina Tourism and Wines, between 1995 and 2005 the value of the country's wine exports increased by more than 300% with about 25% destined for the United States — most of it was Malbec.

Since then, exports have plateaued and in recent years slightly declined, but Argentine wine quality, led by Malbec, can be world class. Some of these Malbec wines approach the power of a Cabernet Sauvignon with concentrated dark fruits and tasty tannins. Others, with higher acidity, have the finesse of a Pinot Noir. In *The Wine Bible*, Karen MacNeil describes it best as, "distinct in character and spellbinding in flavor."

The French region of Cahors has also upped its quality. Chile makes Malbecs and there are American plantings of the grape in states including California, Washington, Oregon, and Texas. There are also plenty of contrasting Malbecs within each country, depending on growing conditions and decisions made in the vineyard and winery.

So today the grape represents an exciting prospect for the home winemaker. While you can wait to get your hands on American-grown Malbec in the fall, harvest season in the southern hemisphere is upon us, running from February to May. If you can't wait to put your knowledge into practice, it shouldn't be hard to find some South American Malbec grapes. An internet search for "Grape Broker Argentine Chilean Malbec Grapes" will turn up some useful links.

A Pleasure to work with

To learn more about making Malbec wines, we interviewed Argentinian, American, and French Malbec vintners to learn more about their different techniques.

David Bonomi is the chief winemaker for Argentina's Bodega Norton in the Mendoza foothills of the Andes Mountains

The first piece of good news: Malbec is generally a pleasure to work with in the winery.

"Winemaking with Malbec is straightforward," says David Bonomi, Chief Winemaker for Argentina's Bodega Norton, which owns five vineyards in Mendoza at the foothills of the Andes Mountains.

"Among the red varieties that I make wine out of, it's probably the easiest. The color and aroma extraction in Malbec is easy," adds the Argentinian, who has three decades of Malbec winemaking experience and was named one of *Decanter* magazine's 2017 Top 10 Best Winemakers in South America.

Joy Merrilees is the Director of Winemaking at Shannon Ridge Family of Wines in Lake County, [illegible]

Joy Merrilees, Director of Winemaking at Shannon Ridge Family of Wines, in Lake County, California agrees with this sentiment.

"Yes, absolutely, it's much easier than a Cabernet or Pinot Noir," says Merrilees, who leads an all-female winemaking team. "It stands up to over-oxygenation, any yeast you throw at it, and it doesn't produce a lot of hydrogen sulfide during the fermentation."

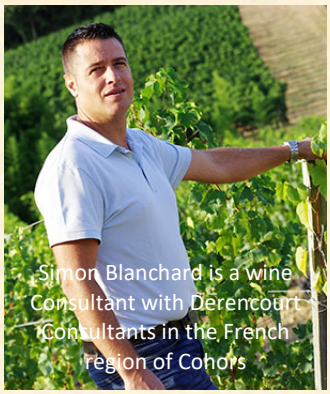
In the French region of Cahors, Wine Consultant Simon Blanchard goes even further. "If you make a simple wine with soft extraction you can still make good wine when Malbec is not totally ripe," says the French vigneron with Derenoncourt Consultants.

"With Cabernet, if it's not ripe it makes awful, heavy, harsh, and aromatically green wine," he explains. "Malbec is very interesting because if it's not really ripe you have flavors like Earl Grey black tea, like bergamot." Blanchard makes Malbec biodynamically for two wine estates in Cahors, Château de Chambert and Château Cantelauze.

Malbec's variety of styles are dictated by climate, harvest timing, winemaking techniques, and *terroir*.

"For example in Chambert (where Château de Chambert is located)," says Blanchard, "you are directly on the limestone, there is not a lot of soil and the character of the Malbec changes totally and is more floral, fine, elegant, and acidic."

Bonomi, from Bodega Norton, says there are two types of Argentine Malbecs that he likes.
"Those that are easy drinking, aromatic, and gentle on the palate. Then there are the more complex, elegant ones that develop for many years."
Let's find out how to make great tasting Malbec wines.

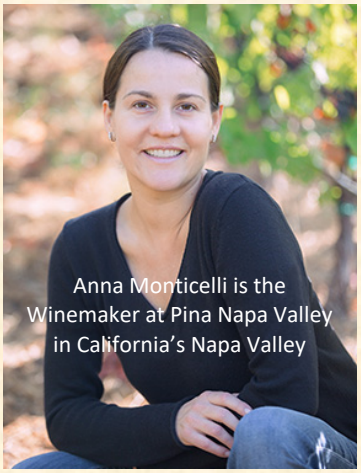

Simon Blanchard is a wine Consultant with Derencourt Consultants in the French region of Cohors

When to Harvest & What's the Grape Chemistry

In Argentina's Mendoza region, Ernesto Bajda makes wine for Bodega Catena Zapata. The winery's owners, Nicolás Catena Zapata and his daughter, Laura, are often credited with doing more than anyone else to raise Malbec quality and promote it on the international stage. The family even founded Catena Institute of Wine to research Malbec and its *terroir* in Argentina.
Catena Zapata has seven vineyards at elevations ranging from 2,850 feet up to 5,000 feet. Bajda says the "wide spectrum of picking moments" for their Malbec start in February and end in April. Two decades ago they'd push the grape to get powerful wines by picking at 26 °Brix and 3.8 pH, but now they do things differently.
"Finally, we understand that picking early provides a clearer expression of the *terroir*." They aim to harvest at 23.5 to 24 °Brix and a pH of 3.6 to 3.7.
Bajda says the lower sugar levels help later during fermentation because their native yeast doesn't have to battle so much alcohol. The slightly high pH doesn't seem to cause microbiological stability issues. (Generally, the recommended pH for a red wine is 3.4 to 3.6.)


Ernesto Bajda is the Winemaker for Catena Zapata in Argentina's Mendoza region

At Bodega Norton the vineyards are also in Mendoza and at comparable heights above sea level. For Bonomi, the great appeal of Malbec is its capacity to grow in such different *terroirs* and at such different elevations. For example, he could make a more powerful, full-bodied Malbec at their lower elevations where the climate is dry and hot. Up higher, where it's still dry but relatively cool, his wines have higher acidity and more finesse.
Like Catena Zapata, Bonomi isn't aiming for supercharged Brix levels.
"The harvest point I like for Malbec is 24.5 °Brix, pH 3.5 and acidity at 6.0 grams per liter," he says. "This gives me the balance I need to get wines that are mature but fresh tasting."
In California's Napa Valley, Anna Monticelli's Ilaria Malbec has a similar grape chemistry to the Argentinians. Her grapes come from the Coombsville AVA, a cooler Napa area due to San Pablo Bay.
"My numbers from this vintage were pretty typical for the Dr. Reid vineyard in Coombsville," says Monticelli, who fell in love with Malbec after a trip to Argentina in 2007.
Her figures were 25.5 °Brix, 5.1 g/L titratable acidity, and 3.62 pH.
"I pick based off of flavor and phenological ripeness and let the vineyard dictate the numbers."
Monticelli says she likes to create a big, full-bodied Malbec that is also layered, complex, and elegant.
Further north in Lake County, where Malbec grows at a relatively high elevation of 1,800 feet, Joy Merrilees, at Shannon Ridge, makes a version of Malbec with more Brix and a higher pH.


Anna Monticelli is the Winemaker at Pina Napa Valley in California's Napa Valley

"Right now I'm looking at the Malbec that came in this year," she says, leafing through her notebook. "The Brix were at 26.4, the pH was 3.95, the TA was 5.3. And we added 1.5 grams per liter of tartaric at the beginning of fermentation (to bring down the pH, which came in high for a wine)."
She says the elevation helps to give their wines "more stuffing" from tannins and color and a fruit-forwardness at the beginning of the palate.
In Cahors, Derenoncourt Consultants don't have any chemistry figures to share. "We only taste the berries and that's how we choose the harvest date," says Blanchard.
Early in véraison, he says the Malbec's skin is harsh tasting and the pips (seeds) are very bitter. He says the major changes that make the grape ready to harvest all happen in October, in the space of one week, when the diurnal difference in temperature can be dramatic.
"At the end of the maturity cycle (the grape) will start to get a bit soft and then one week later it will be perfect. By that time it's October, the color is very dark, the tannins are very soft, and the pips are nutty, crispy, and crunchy. And when it's like that we decide to harvest," explains the Frenchman.

Don’t Crush Me

When Malbec grapes arrive at their wineries, all the winemakers interviewed first destem. Only Monticelli crushes them — but very gently.

“The first, most important thing,” says Blanchard, “is to respect the fruit. There is no crusher. Never.”

He compares looking down on the destemmed berries in his tanks to seeing an open box of caviar.

Malbec grape berries are generally bigger and juicier than Cabernet berries. None of the winemakers choose to use enzymes to help the grapes release their juice.

“The extraction of color and aroma in Malbec is easy,“ says Bonomi. “It’s almost the opposite with Cabernet Sauvignon.”

Blanchard agrees but differs from his Malbec-making colleagues by sometimes adding stems. Depending on the vintage — but especially if the season was hot — at Château de Chambert they add between 10 and 30% whole clusters. He says the stem tannins help bring freshness with notes of licorice and spice to the wine.

Cold Soak

Then comes the possibility of a cold soak. For Shannon Ridge there’s no cold soak before fermentation. Monticelli and the Argentinian winemakers cold soak 3–4 days to extract color and aroma.

But in France, Blanchard uses a much longer maceration period that, including primary fermentation, lasts between 16 and 18 days with stems and from 20 to 25 days without stems.

The fermentation styles for our winemakers are all slightly different from each other.

Bodega Norton has the longest, coolest Malbec fermentations.

“Our fermentation temperature is between 75 and 78 °F (24–26 °C),” says Bonomi. “We use a yeast inoculation for our Malbecs designed for early drinking, and for our age-worthy wines we have a native yeast.”

Their fermentations take between 15 and 20 days.

Ilaria Wines and Shannon Ridge both aim for peak temperatures of 82 °F (28 °C) and use jackets to control the temperature.

The temperature-controlled ferments at Chateau de Chambert and Catena Zapata are the highest, both hitting 86 °F (30 °C).

Catena Zapata’s top wines are fermented by native yeasts (they inoculate for bigger volumes). Bajda says their native yeasts are different strains of *Saccharomyces* and *non-Saccharomyces* and even include some *Brettanomyces*. *Brett* is considered a wine fault by many winemakers but he says they consider very low levels of it part of the life of their *terroirs*. They don’t let its negative characters — this yeast can produce aromas of a farmyard and sometimes full baby diapers — spoil the wine. Catena Zapata controls *Brett* by adjusting sulfite levels according to pH. “If the fermentation runs normally, then *Brett* is not an issue,” Bajda says.

Their primary ferments take place in a variety of vessels including French barrels and macrobins, and they complete in 6 and 8 days. Yeast nutrients, including organic yeast products and some diammonium phosphate (DAP), are used when necessary.

At Chateau de Chambert a natural fermentation is allowed to take place during the 16 to 25 day maceration period. Then they press and allow a malolactic conversion to take place in big, used wooden tanks that range from 1,000–3,500 liters (265–925 gallons) in size.

The two Californians inoculate their primary fermentations.

“My favorite yeast is D254 because it has a high alcohol tolerance, moderate nutrient requirements, tendency towards intense fruit concentration, and full mid-palate,” says Monticelli.

Picking at 26.4 °Brix in Lake County, Merrilees also keeps alcohol tolerance in mind when selecting a yeast. “We use a strain called Zymaflore XPure from Laffort,” says Merrilees. “It’s known for high aromatics and also it’s a good fermenter because we do pick at higher Brix, so it’s alcohol-tolerant.”

Unfortunately, Laffort’s Zymaflore XPure yeast is only available in commercial-scale 500-g bags. The Shannon Ridge winemaker says Red Star’s Premier Cuvée is a comparable yeast that’s sold in 5-g sachets suitable for home winemaking.

At Shannon Ridge, Ilaria, and Catena Zapata the malolactic conversions all start naturally and are usually over by the middle of winter.

“If they get into January or February and the malic hasn’t moved at all then we’ll go ahead and add some malolactic bacteria and nutrient to get it going,” says Shannon Ridge’s Merrilees. “But most of the time, just by leaving (the wine) in used barrels, the wines will go on their own.”

Malolactic bacteria usually lurk in used barrels, leftovers from previous malolactic conversions.

For Catena Zapata’s higher altitude vineyards, where the pH is lower and the acidity is higher, they choose not to do a

malolactic conversion.

“Press the Crap Out of It”

When it comes to pressing the grapes, Shannon Ridge stands out.

“We press the crap out of it, to be frank!” says Merrilees with a laugh. “Most of our presses go up to 2 bar and we probably take it to 1.8.”

She says using a higher pressure works well because you can always reduce the pressure or strip out undesirable extractions later in the process. What you can’t do later, she says, is add phenolics that you are missing in the wine because you didn’t press them out.

“We usually just let the cycle finish out. We’re mostly looking for yield,” says Merrilees. “We try to get at least 175 gallons (660 L) of juice per ton.”

In contrast, at Bodega Norton the pressing is done at under 1 bar and at Ilaria a little over 1.

“We first drain and separate the free run,” says Monticelli. “We then do two press fractions in our Bucher bladder press. It’s a short and gentle 50-minute press cycle and we go up to 1.2 bars.

Sulfites

All our Malbec winemakers make relatively low sulfite additions to their Malbec wines.

Catena Zapata’s philosophy is to add the least possible SO_2 during the winemaking. After bottling and 24 months of aging the total SO_2 is around 70 ppm. However, Bajda says the winery is decreasing sulfite levels as much as they can and trialing commercial bottles with no sulfites. He describes the results of these trials as “very interesting.”

At Bodega Norton they add 30 ppm SO_2 when they destem the grapes and maintain that level through to bottling.

“We’ve drastically reduced our SO_2 use in recent years,” says Bonomi.

At Shannon Ridge they add 50 ppm at the destemming machine, “Which seems a little bit high,” explains Merrilees. “But we’ve done some studies over the years where a lot of that SO_2 becomes part of the wine matrix and allows the tannin, anthocyanins, and other molecules to bind to that and stay in solution rather than dropping out.”

Her fellow Californian, Monticelli, adds the same 50 mg of sulfite at the crush pad and aims for a level of 30 ppm free SO_2 through bottling and the barrel aging. (Not all of the sulfite protects the wine. Free SO_2 is the component that actually guards the wine against oxidation and spoilage organisms).

At Chateau de Chambert there are no sulfite additions unless there is a problem. If there is a problem, a little sulfite is added at bottling.

“And after one year we usually rack it and finish in a concrete tank,” says Blanchard. “There’s no filtering or adding of chemicals.”

Low pH promotes microbial stability and is part of the reason Blanchard can leave out sulfites. The Malbec grapes from high on the Chambert plateau are growing in microbiologically healthy limestone soils, he says. “The pH there is very low, like a white wine. It’s crazy! You can see some pH levels around 3.3 or 3.4. So it’s very easy to have a clean wine with this kind of pH.”

Before bottling at the Chateau, there’s no fining and, unless turbidity (the amount of suspended components in the wine) is high, usually no filtering of the Malbecs. “In general, after three years of aging, the wines are very clean,” says Blanchard.

Unlike some biodynamic winemakers, Blanchard isn’t guessing or basing this conclusion on taste alone. “In the biodynamic world some people say, ‘I’ll leave it to nature to do the work,’ but I think it’s very important to monitor each stage,” he explains. “At Chambert, we use a microscope to see the evolution of the microbiology in the wine and the health of the bacteria. So if there is a problem we can use sulfur to correct it.”

Most of our protagonists don’t use fining agents — chemicals like bentonite — to settle, smooth, or microbiologically stabilize their Malbecs.

“With Malbec it just doesn’t really produce high levels of tannin naturally so it usually doesn’t need any fining whatsoever,” explains Merrilees.

For fining and clarification, Monticelli relies on the natural settling of her Malbecs during the aging process in-barrel.

“I do a rough 1 micron filter to clean up the wine at bottling,” she adds.

Shannon Ridge use a cross-flow filter for their Malbec wines before bottling. Merrilees says this is mainly because they’re a big commercial operation, and home winemakers shouldn’t need to filter.

“If you have the time to rack and let it age in barrel, Malbec is one of those wines that, as long as it’s stable, and you

Oregon State University
Oregon Wine
Research Institute

Vine to Wine | March 2021

Can you trust your pH meter?

Dr. James Osborne, Associate Professor and Enology Extension Specialist, Dept. Food Science & Technology, OSU

The pH meter is arguable the most important piece of laboratory equipment you have in your winery. It is used for many routine analyses such as pH, titratable acidity, and as part of the analysis of volatile acidity. Accurately knowing your grape and wine pH is also critical in the management of microbial stability. Spoilage microorganisms such as *Pediococcus* and *Brettanomyces* are less acid-tolerant than beneficial microorganisms such as *Saccharomyces cerevisiae* and *Oenococcus oeni*. Lower pH, lower microbial spoilage risk; higher pH, higher microbial spoilage risk. Furthermore, there is a key relationship between pH and free SO2. At lower pH, a greater proportion of free SO2 is present as molecular SO2, the most effective antimicrobial form of SO2. Because of this, free SO2 concentrations should always be evaluated in conjunction with pH when considering target SO2 levels. A pH meter will provide you with a pH value, but how do you know that the value is accurate? The consequences of using a pH meter that is not functioning properly can be significant. For example, an inaccurate pH meter may lead to over or underestimation of SO2 additions needed to achieve a target molecular SO2 concentration and/or what acid adjustments are required pre- or post-fermentation.

So how can you ensure you are getting accurate and reliable results from your pH meter? Firstly, make sure you are using an appropriate pH electrode probe for grapes and wine. Not all pH electrode probes are suited to the unique physical and chemical composition of grape juice and wine. Many manufacturers have pH probes specific for grape and wine analysis, ensuring you are using the right tools for the job. Secondly, instigate a regularly scheduled calibration schedule in the winery lab. It should be standard practice to perform a calibration the first time the pH meter is used for the day. A logbook kept by the pH meter can be used to keep track of when calibration has been conducted and the result. If you have multiple people using the pH meter, they can quickly see when the last calibration occurred and know whether calibration is needed. Keeping track of the calibration results can help indicate if the probe may need to be cleaned or other reoccurring issues. Typically, you will have a small vial of each buffer for the calibration. These vials of buffer should be regularly changed out for fresh buffer solutions bi-weekly or monthly, depending on how often you use them. Make sure the buffers you are using match the built-in calibration set points for your pH meter. Most commonly, you will be using pH 4.0 and 7.01 set points, but some pH meters use pH 3.0 and 7.01. A buffer of 10.01 can also be used as a third calibration point, although in wine, you will be mainly measuring between pH 3.0 and pH 4.0, so this is where the greatest accuracy is required. The slope should be within ± 5% of the ideal (100%), while ± 10% or greater is considered out of range. Make sure you store the probe in an electrode storage solution (typically a KCL solution). A dried-out probe slows the exchange of ions between the probe and the solution you are measuring and results in false readings. Do not store in water or pH 7.01 buffer as this will result in leaching of the electrolyte solution from the pH probe. Some pH probes allow re-filling of the electrolyte solution, so keep an eye on this level if this is the case and re-fill when necessary (see manufacturers recommendations).

If you are starting to see pH drift and/or calibrations are challenging to conduct or have low accuracy, your pH probe may need cleaning. The build-up of grape and wine deposits on the outside of the pH probe bulb will cause fouling of the membrane and interfere with the interaction of ions in your juice/wine and the electrolyte solution. During heavy use, it may be necessary to clean your pH probe weekly or bi-weekly. This involves soaking the probe in a probe cleaning solution (often provided by probe manufacturers) for 30-60 minutes, followed by rinsing with DI water. This will improve the accuracy of your data as well as extend the life of your pH probe. Keep track of when cleanings occur in your pH meter logbook. By following a regular calibration and cleaning schedule for your pH meter/probe, you can ensure reliable and accurate pH data and improve the lifetime of the probe.

2021 WineMaker International Amateur WINE COMPETITION

ENTER YOUR **BEST HOMEMADE WINES** IN THE WORLD'S **LARGEST COMPETITION** FOR HOBBY WINEMAKERS!

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Entry Deadline: May 11, 2021 5515 Main Street • Manchester Center, VT 05255 ph: (802) 362-3981 ext. 106 • **Go to sign up form:** https://www.winemakercompetition.com

References

Here is a list of Hobby Winemaking Manuals and other materials in the Secretary's digital file available for downloading by e-mail or via an internet transfer service. All are PDF format E-mail Ken Stinger at kbstinger@frontier.com

Scott Labs 2020 Winemaking Handbook - 21 mb - 59 pages
Scott Labs 2018 Cider Handbook - 24 mb - 49 pages
Scott Labs 2018-2019 Sparkling Handbook - 8 mb - 58 pages
A guide to Fining Wine, WA State University - 314 kb - 10 pages
Barrel Care Procedures - 100 kb - 2 pages
Enartis Handbook - 4.8 mb - 108 pages
A Review Of Méthode Champenoise Production - 570 kb – 69 pages
Sacramento Winemakers Winemaking Manual - 300 kb - 34 pages
Sparkling Wine brief instructions - 20 kb - 3 pages
The Home Winemakers Manual - Lum Eisenman - 14 mb - 178 pages
MoreWine Guide to red winemaking - 1 mb - 74 pages
MoreWine Guide to white Winemaking - 985 kb - 92 pages
MoreWine Yeast and grape pairing - 258 kb - 9 pages
Wine Flavors, Faults & Taints – 600 kb, 11 pages

Portland Winemakers Club
Leadership Team – 2021

President: **Bill Brown** bbgoldieguy@gmail.com
- Establish leadership team
- Assure that objectives for the year are met
- Set up agenda and run meetings

Treasurer: **Barb Thomson / Jim Ourada** bt.grapevine@frontier.com
jmourada57@gmail.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 / Speakers: **Rufus Knapp** Rufus.Knapp@fei.com
- Arrange for speakers & educational content for our meetings

Chair for Tastings: **Paul Sowray / Barb Stinger** davids1898@aol.com
kbstinger@frontier.com
- Conduct club tastings
- Review and improve club tasting procedures

Chair of Winery / Vineyard Tours: **Damon Lopez.** dlopez5011@yahoo.com
- Select wineries, vineyards etc. to visit
- Arrange tours
- Cover logistics (food and money)

Chair of Group Purchases: **Bob Hatt / Al Glasby.** bobhatt2000@yahoo.com
alglasby@gmail.com
- Makes the arrangements to purchase, collect, and distribute
- Grape purchases
- Supplies – These should be passed to the President for distribution.

Chair of Competitions: **Paul Boyechko / Michael Harvey** labmanpaul@hotmail.com
mharvey767@gmail.com
- Encourage club participation in all amateur competitions available. Make information known through Newsletter, e-mail and Facebook.

Chairs for Social Events **: Marilyn Brown & Mindy Bush** brown.marilynjean@gmail.com
* Gala / Picnic / parties mindybush@hotmail.com

Web Design Editor: **Alice Bonham** alice@alicedesigns.org

Zoom Moderator: Jon Kahrs. jekahrs@aol.com