Portland Winemakers Club

Since 1968

2026 Monthly Agendas

January 17th
Gala – Parrett Mountain Cellars 5:30 – 8:30 pm, clean up 8:30 – 9:00, $15 per person

January 21st
#1-Tasting & judging member's other reds, no Bordeaux verietals or Pinot Noir

February 18th
Speaker: Winemaker, Ken Wright

March 18th
Tasting & judging, member's Bordeaux verietals

April 15th
Barrel Tasting, judging & discussion / problem solving

May 20th – To be determined

June 17th
Tasting & judging, member's White, Rose' & Sparkling

July - No meeting

July 18th, Annual Picnic, $10 ea. Fee, 1:00 – 5:00

August 19th
#2-Tasting & judging member's other reds, no Bordeaux verietals or Pinot Noir

September 16th
Speaker: TBD

October 21st
Tasting & judging, member's Pinot Noir

November 18th
Crush Talk, Tips & Tricks

December 9th
Elections, Planning for 2027

Wine-related tours may be scheduled on non-meeting days.

Portland Winemakers Club

April 2026

"Bob's Blurb"

The past month has been a nice quiet one for wine making. Not sure about the current status of local vineyards progress, I will check with our vineyard owners at the meeting.
I was surprised that Steinbarts was still having a close-out sale (thanks Bob T for letting us know) and they had destemmers for sale. Since my old rust bucket crusher/destemmer finally gave out last fall it was great timing to have such a bargain available.
The presenter for April had to cancel, so we will do the Barrel/Carboy sample tasting and discussion instead. This is not a judged competition but is a great chance to get feedback on your in progress wines. See you on the 15th (I am assuming you have your taxes filed before then :-).
Regards. Bob

Unfortunately, Steinbarts has shut their retail doors.

However, they have expanded to an equipment and gas Services company, "Perfect Pour" which opened March 16. We wish them well.

Upcoming Events / Save the Date

The next PWC meeting is scheduled for Wednesday, April 15th in the basement of the Aloha Grange starting at 7:00 pm. After a short business meeting we will taste and discuss your barrel/ carboy samples. This is your chance to get feedback on wines that are currently being aged (before bottling). You might get some insightful feedback that allows you to make some final adjustments before you decide to bottle.

Bring a snack for the potluck table and a bottle of any of your wines for the exchange table.

• Take time to visit the PWC website: portlandwinemakersclub.com where there are Newsletters archived back to 2007.

• Also, visit our public group Facebook page: "Portland Winemakers Club" facebook.com , give it a look, Join the group and submit some posts of your own.

March Meeting Minutes

Officer Roundtable

Treasurer:
Members should pay 2026 dues and sign a current waiver if not already completed. Dues and Waivers are needed to participate in club events and to purchase grapes

Grape Buying:
Two Mountain Vineyard has reached out to the club indicating interest in having club members buy grapes. Historically they have required a 1,000 lb, minimum buy. Follow-up is continuing to determine 2026 pricing and whether the minimum purchase requirement will change.

Bob reviewed his discussions with Long Walk Vineyards, a vineyard / orchard based in Ashland Oregon. They produce wine at Carlton Wine Studio (3 bottles were brought for tasting). The owner seems very willing to work with us. It is an extra hour of travel time each way – but might be an opportunity to source fruit with different characteristics. Mark / Hank will work with the vineyard to determine specific varietal offerings and pricing.

Cliff Creek Winery was mentioned as another potential winery based in the Rogue Valley where club members have purchased grapes in the past.

Events:
The club picnic is scheduled for Saturday July 18th. Jolie and Brian Bowles will host. More details to come.

Tours / Speakers:
Paul is working to reschedule the tour of a custom crush facility that was originally scheduled for January.

Our speaker in April will be Nate Castillo, sommelier.

Group Grape Buy:
Brief discussion was held regarding the potential for a group buy. More discussion next month.

Group Purchasing:
Brian indicated that he is looking at various items that might fit well for a group buy. He will send out a list to members looking for feedback and interest level.

It was noted that Pioneer Packaging (bottle supplier for many club members) will also sell corks.

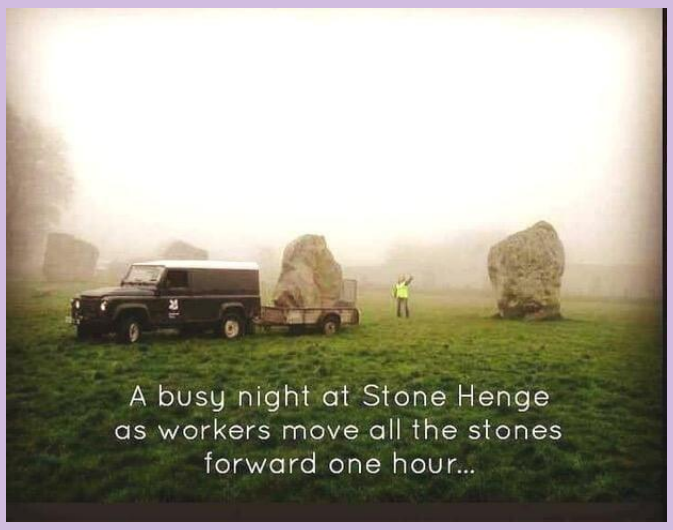
Bordeaux Red Wine Tasting
The meeting concluded by tasting and providing feedback on 8 member produced wines (see below).

Congratulations to Bob Hatt. In our club Bourdeaux Red tasting he was awarded two golds, one for his 2017 Malbec and the other for his 2010 Merlot. See the list below.

March 2026 tasting; Bordeaux Reds

Winemaker	Year & Wine Type	Gold	Silver	Bronze	None	Medal Score	Medal	# of Votes
Bob Hatt	2017 Malbec	12	17	1	0	2.37	Gold	30
Ken Stinger	2024 Merlot	0	8	24	0	1.25	Bronze	32
Paul Boyechko	2016 Merlot	10	20	2	0	2.25	Silver	32
Michael Moore	2022 Bordeaux	0	1	23	7	0.81	Bronze	31
Brian & Jolie Bowles	2024 Merlot / Petit Verdot / GSM	0	8	23	1	1.22	Bronze	32
Eric Mirieter	2022 Cabernet Franc/Petit Verdot	5	17	10	0	1.84	Silver	32
Bob Hatt	2010 Merlot	20	10	3	0	2.52	Gold	33
Lorne & Diane Dyke	2024 Cabernet Franc	0	22	10	0	1.69	Silver	32

POINT SCORING	
Each Gold vote	3
Each Silver vote	2
Each Bronze vote	1
Each no medal vote	0
MEDAL SCORING	
Gold is a score >	2.35
Silver is a score >	1.49
Bronze is a score >	0.49
No medal is a score <=	0.49



Reference Library

(updated 10-15-2025)

Here is a list of hobby winemaking manuals and other materials in the editor's file. They are available for downloading by e-mail or via an internet transfer service. Some are downloadable from the source such as Scott Lab. All are in PDF format. (*Newly added or updated, 15 Sept. 25)

*Understanding Wine Fining – Andreea Botezatu – 2.2 MB – 11 pages
Scott Lab 2025-2026 Winemaking Handbook –26.8 MB – 144 pages
Scott Lab 2024 - 2025 Cider Making Handbook – 6.2 MB – 96 pages
Scott Lab 2018-2019 Sparkling Handbook – 8 MB – 58 pages
Scott Lab 2022 Craft Distilling Handbook – 5.2 MB – 26 pages
Anchor 2021 – 2022 Enology Harvest Guide 2.6 MB - 104 pages
*Barrel Care Procedures - The Beverage People - 227 KB - 7 pages
Barrel Care Techniques - Pambianchi – 42 KB – 3 pages
*Enartis Winemaking - 2025Handbook – 8.8 MB MB - 85 pages
A Review Of Méthode Champenoise Production - 570 KB – 69 pages
Sparkling Wine brief instructions - 20 KB - 3 pages
Sacramento Winemakers Winemaking Manual - 300 KB - 34 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
Daniel Pambianchi wine calculator set – 13.5 MB, 10 calculators

Editor: Occationally, I run on to a wine additive product that might be beneficial and worth a test. If you have detected a slightly objectional, earthy or barnyard aroma in your finished red wines, it could be caused by Brettanomyces yeast, or "brett". You'll recognize it from its barnyard, cow pie, horsey, mousy, pungent, stable, metallic or Band-Aid aromas. Available from Scott Lab but not cheap (100 grams / $120) that will treat 60 gallons.

NO BRETT INSIDE™

Pure chitosan from Aspergillus niger, produced in European Union and in compliance with OIV codex. Reduce the risk of spoilage Brettanomyces

NO BRETT INSIDE™ interacts with Brettanomyces causing their elimination from the wine. Brettanomyces bruxellensis are a threat to wine quality. These yeasts are capable of developing in difficult media (high alcohol, nutritional deficiencies, high SO2), at all stages of vinification and are responsible for the production of undesirable aromatic compounds: volatile phenols
(4-ethyl-phenol, 4-ethyl-guaiacol, 4-ethyl-catechol). These compounds give rise to the perception of disagreeable "animal-like" notes (leather, stable, barnyard) or pharmaceutical notes (Band-Aid., medicinal)…
Even at low population levels (1 to 1000 CFU/mL), Brettanomyces constitute a threat, as they can produce these volatile phenols at any moment. When the concentrations of these phenols are weak orbelow perception thresholds, they can mask the wine's bouquet and compromise its varietal expression, and its intensity. In many regions, the volume of wine affected by Brettanomyces is relatively significant.

BENEFITS & RESULTS
Currently, different preventive means are implemented to fight against Brettanomyces:
• Good management of SO2 related to the wine pH
• Optimized alcoholic and malolactic fermentations
• Lees management
• Barrel hygiene and storage
But these means are not always effective. NO BRETT INSIDE™ (chitosan of fungal origin) represents an innovative and efficient tool for fighting against Brettanomyces.

RESULTS
• Many scientific studies have shown the effectiveness of NO BRETT INSIDE™ against Brettanomyces.
• Many winery trials have validated the effectiveness of treatment with NO BRETT INSIDE™ on Brettanomyces in large volumes.

INSTRUCTIONS FOR OENOLOGICAL USE
Recommended dosage: 4 g / hL
Maximum authorized dosage: 10 g / hL
• NO BRETT INSIDE™ is insoluble and must be suspended in water or wine, before adding to the wine at a dose of 4 g / hl.
• Introduce NO BRETT INSIDE™ into the wine at the top of the tank and mix thoroughly the whole volume of the tank.
• After 10 days of contact time, the treated wine must then be racked and separated from its lees.

The optimum application time is after malolactic fermentation.

PACKAGING AND STORAGE
• 100 g packs.
• Store in a cool dry place.
• To be used once opened.

The Science of Color in Wine

Wine professionals discuss pigmentation, extraction, and how color can affect everything from appearance to ageability.

Although color is obviously the first thing one sees when encountering a wine, this visual aspect is the least important thing to consider when *enjoying* a glass of wine. However, there is much more to wine color than meets the eye.

For the grapevine itself, berry color is largely responsible for grapevines' ability to survive the throes of evolution. In red wine, color is a major factor in determining its mouthfeel and ageability. By considering how color functions in wine throughout the winemaking process, producers can make choices that determine its stability, mouthfeel, and longevity.

How Grapes Use Color to Survive and Thrive

Plants use color in a variety of ways. In some, tender, emerging leaves start off bright red to appear inedible to herbivores, or to act as a sun protectant, with leaves changing to green as they thicken and become less vulnerable.

In grape berries, color is used in the opposite fashion: to beckon animals to eat them. Grapes do not begin to turn red until the seeds are viable; color is used as a signal to attract fauna to eat the fruit and seeds, which are then digested. In this way, the seeds—and therefore the plant's genes—are dispersed over a much larger territory than the vine itself would be capable.

White grapes rarely occur in nature, requiring two distinct mutations. Lacking color—and thus the ability to attract dispersers of their seeds—puts white grapes at a significant evolutionary disadvantage. They have humankind to thank for their current widespread existence; most researchers and wine historians believe that all cultivated white vinifera varieties can be traced back to a single ancestor vine that was lucky enough to be noticed by a human.

How Anthocyanins and Skin Thickness Affect Grape Color

Plants use a variety of pigments for coloration (for example, carotenoids, chlorophyll, and betalains), but in grapes, it is the versatile anthocyanin that dominates. Anthocyanins are phenolic compounds that are structurally similar to tannins, and as many as 20 types can be found among vinifera grapes. The pigment can express itself in a number of hues, depending on the specific type and the pH of the surrounding tissue. The lower the pH, the further the color shifts toward the red end of the visible light spectrum; the higher it is, the more the hue tends toward the blue end.

Anthocyanin concentration also affect mouthfeel and can actually mean longer life for a wine, giving it more time to slowly unfold and reveal its potential. Different grape varieties and clones have differing types of anthocyanins and skin thicknesses, which affect coloration. Skin thickness is also an important factor in determining tannin concentration in grapes.

Soil that's particularly high in calcium—such as limestone—results in thicker skins, providing sturdier structure to the grape, but climate can affect grape color, too. "In hot climates or years, grapes develop too quickly, and skins are thinner," says Robert Jordan, the owner of Grand Crew Vineyard Management in Napa, California. "When you have thin skins, you have less color."

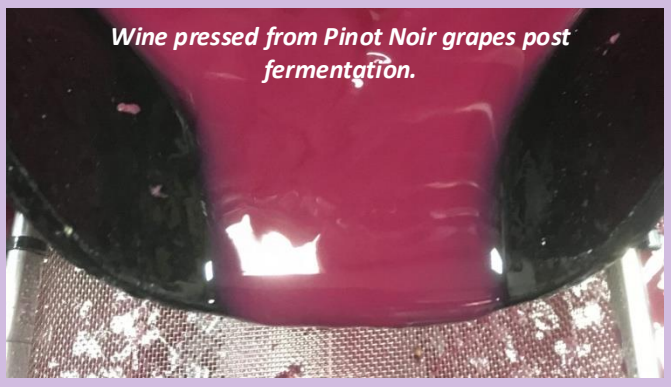
Like most aspects of winemaking, the work done in the vineyard is critical, and this includes protecting a grape's color. "Color where grapes are sunburned is not extractable," says Jordan. "When de-leafing, it's important to do so early during grape development, which results in the grapes accumulating the necessary amount of phenolics for protection. Leafing later in the season, post-véraison can result in sunburn, as the grapes have not built up their natural sunscreen."

Left: Pommard clone (Pinot Noir) mid-véraison. Right: Fermenting must.

Color During Fermentation

During winemaking, color begins extracting immediately upon crushing—color is soluble in must at lower temperatures. Color extraction reaches its greatest concentration within five to eight days of maceration. There is always a slight decline in color concentration after this zenith. Whole-cluster fermentations lose even more color, as stems absorb a significant amount of color molecules—wines that see stem inclusion often have a lower color density. Lees, too, absorb and break down color.

Color concentration reaches its maximum during fermentation regardless of punch down frequency, fermentation temperature, and enzyme use. Because color extraction reaches a ceiling—regardless of standard winemaking practices—it can only be improved with techniques that increase co-pigmentation cofactors. Also simply called "cofactors," these are monomeric phenolic compounds (such as quercetin and gallic acid) that temporarily bond with anthocyanins during extraction, making them available for later polymerization.



Wine pressed from Pinot Noir grapes post fermentation.

How Anthocyanins Can Affect a Wine's Flavor and Texture

Shorter and more abundant tannin and color polymers may lead to greater reductive strength. Although it's a relatively new area of interest for winemakers, a wine's reductive strength—its antioxidant capacity, or ability to absorb oxygen without oxidizing—is proving to be critical in determining its longevity. Tannins polymerize and grow larger until they are capped on both ends by a color molecule, which stops growth," says Bruce Zoecklein, Ph.D., a professor of enology at the College of Agriculture and Life Sciences at Virginia Tech in Blacksburg who studies this phenomenon. "A higher ratio of color to tannin means shorter polymers and may lead to greater reductive strength [and thus the ability to absorb oxygen over time without oxidizing]. Tannin-anthocyanin polymerization in wine is facilitated by oxygen during the early life of a wine."

To put it simply, color is preserved and retained in wine by bonding with tannins, and vice versa. Shorter anthocyanin-tannin polymers also result in a softer mouthfeel. Long tannin chains, which can result from a low ratio of anthocyanins to tannins or when polymerization occurs in the absence of oxygen, typically result in a higher degree of astringency.

As understanding of the importance of anthocyanins increases, there is renewed interest in anthocyanin concentration as a factor in determining pick time. Anthocyanin accumulation plateaus at a certain point during ripening. Traditionally, concentrations of anthocyanins could not be easily measured by winemakers, but new technologies are changing that. Zoecklein believes that in the future, "harvest decisions may be made based on monitoring vine hormone concentrations or balances, such as that of abscisic acid, by which it may be possible to determine peak concentration of selective grape components, such as anthocyanin concentration, as well as extractability."

Increased Reductive Strength Can Lead to Longer-lived Wines

Zoecklein notes that winemakers are in the early stages of understanding these phenomena. Although he believes the future of efforts to maximize reductive strength in wines may be in the vineyard rather than the winery, there are two technologies that winemakers can use to help ensure early polymerization to maximize reductive strength: microoxygenation during and/or immediately following alcoholic fermentation (known as phase one microoxygenation) and exposing wines to increased temperatures post-fermentation. With the focus these days on low intervention and "natural" winemaking, wine technologies are often considered taboo, but practices such as these are simply ways to give a wine a bit more oxygen than a barrel happens to provide—not heavy-handed manipulation.

"How can I ensure with each vintage that I am crafting wines with long life spans and the ability to age and evolve?" says Massimo DeVellis, a winemaker based on Long Island, New York, and the founder of soon-to-launch Vinicola Insieme. DeVellis not only makes use of microoxygenation for certain wines, he also occasionally co-ferments or uses oak adjuncts to increase the available anthocyanin-to-tannin ratio, as "you can't stabilize what you don't have."

DeVellis's interest in these techniques stemmed from his noticing that the wines he'd made that lived the longest—as well as older Bordeaux he tasted that aged especially well—precipitated the least color in bottle. "Color stabilization became one of the most important aspects to me during fermentation and cellaring," he says. "When color precipitates, a wine's life can be cut short, and you don't actually get to see everything it's capable of long term."

Left: Winemaker Massimo DeVellis Photo courtesy of Vinicola Insieme. Right: Cabernet Franc grapes on the vine

None of this is to say that wines that have lower concentrations of color cannot age well—many of the longest-lived Pinot Noirs are light in color. Of course there are other factors that lead to wine's resistance to aging: acidity levels, alcohol, and sugar concentration, perhaps even lees aging and minerality. However, a red wine's reductive strength, of which color is a huge part, is an extremely important overall factor.

At the most basic level, without their red color, grapevines—and wine—may not have captured the attention of the many generations of seed dispersers that helped them survive over time. Likewise, an old, well-developed red wine may not have reached such a ripe old age with less color. By taking color into account, in both the vineyard and winery, winemakers can fine-tune their wine according to their stylistic goals, softening mouthfeel, or aiming to extend a wine's life.

Portland Winemakers Club
Leadership Team – 2026

President: **Bob Hatt** bobhatt2000@yahoo.com

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

Treasurer: **Barb Thomson** bt.grapevine@frontier.com

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

Secretary: **Bob Thoenen** pwc_secretary@outlook.com

- Communicate regularly about club activities, amateur competitions & other club issues.
- Keep an updated list of members' email, name tags, and other club information.

Chair of Education / Speakers **Paul Natale** paulnatale6@gmail.com

- Arrange for speakers & educational content for our meetings.

Chairs for Tastings: **Mike Sicard / Steve Fine** msicard@willamettehvac.com

- Conduct club tastings. steve.fine@comcast.net
- Review and improve club tasting procedures.

Chair of Winery / Vineyard Tours: **Paul Natale** paulnatale6@gmail.com

- Arrange & manage tours.
- Select Wineries, Vineyards, etc. to visit.
- Cover logistics (food and money).

Chairs of Group Grape Purchases: **Mark Hernandez / Hank Armstrong**

Arrange for member group grape purchases. Distribute information to the membership. Manage arrangements to purchase, collect and distribute. Provide written rules. mark_hernandez14@comcast.net HANKARM@gmail.com

Chair of Group Supplies Purchases (consumables). **Brian Bowles**

- TBD bowles97229@gmail.com

Chairs for Social Events: **Jolie & Brian Bowles / Barb Thomson**

- Gala /Picnic/parties jolie97229@yahoo.com bt.grapevine@frontier.com

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