

Portland
Winemakers
Club



Portland Winemakers Club

August 2018

President's Monthly Rant



Drink Responsibly.
Drive Responsibly.

Scheduled Meetings

January 12th, 2019

Annual Gala – At Dennis & Marlene Grants new tasting room at Parrett Mountain Cellars

January 17, 2018

Crush Talk / Planning

February 21, 2018

Bordeaux Tasting

March 21, 2018

Speaker: Marj Vuylsteke founder of Oak Knoll Winery and the Portland Winemakers Club.

April 18, 2018

Barrel / Carboy Sample Tasting

May 16, 2018

Speakers: Blair & Arabella Trathan, shea winemaker & Trathen Hall wines

June 20, 2018

Best practices; member demonstrations of tips & tricks

July 14 2018

Annual Picnic at the home of Craig & Mindy Bush

July 28 2018

Tours at Resolu Cellars & Parrett Mountain Winery

August 15, 2018

All Whites Tasting

August 25, 2018

Tour, Chris James Cellars

September 19, 2018

Other Reds Tasting

October 17, 2018

Pinot Noir Tasting

November 2018

No Meeting

December 5, 2018

Planning, Tours, Speakers, Events, Elections

Not much going on these summer days, here is a collage of some photos - Phil



Making Pinot Noir



Misc. Information

• It's looking to be a healthy sized crop in California, where one well-placed guestimate projected a record 4.5 million tons could be harvested.

• Tannic acid, found in red wine, is known to prevent the formation of toxic amyloid structures that cause neurodegenerative disorders such as Alzheimer's and Parkinson's Disease.

• Yeast nutrition is an essential factor in managing the overall health and success of fermentations. Without proper nutrition introduced at the right stage of their growth cycle, yeast can face stress and produce undesirable characteristics. Stuck or sluggish fermentations are also hazards of poor yeast nutrition. The timing and form of nitrogen supplementation are important to manage a successful fermentation. During growth phase, yeast need amino acids, vitamins and minerals to build biomass and 'healthy' cells resistant to stress. Yeast assimilation of amino acids is inhibited by the presence of ethanol and high concentration of ammonium ions. At 1/3 fermentation, yeast become stressed, their activity is reduced and their nitrogen assimilation limited.

• The defeat of House Bill 165, which would have allowed wineries in Delaware to directly ship their products to consumers within the state. The bill failed to pass by 1 vote. What's up with that? In 46 other states, it is legal for a winery to ship direct to customers within the state.

Note: The next regular meeting will be Wednesday, August 15th at 7:00 PM at Oak knoll Winery.

August agenda: "All Whites Tasting". This will be blind tasting of member produced white varietals including rose, sparkling, fruit wines, mead, cider anything remotely resembling a white wine. If you haven't already, be sure to renew your club membership and sign a new waiver.

The regular meeting will be a potluck, bring a small snack to share. Also bring 2 wine glasses for tasting.

The club meeting will begin at 7 pm and end by 9 pm. If you can, get there a little early to help set up. Please help put away chairs and tables at the end of the meeting.

Website: <http://portlandwinemakersclub.com/>

**Meeting Minutes
(There was no meeting in July)**

Wine Technician Program at Chemeketa Community College

National Science Foundation Grant Awarded for Training



Last April we learned that Chemeketa had just received a **National Science Foundation** (NSF) advanced technology grant for researching, developing and instructing coursework specifically for beverage industry technicians.

As the principal investigator for the grant, **Charles Sekafetz**, the program chair of **Electronics and Networking Technologies**, explained, "Community colleges are challenged with designing technical education programs for occupations that are not clearly defined by a single, traditional title."

Today, these types of programs are often industry-driven due to a specific, emerging need. What is cool is Chemeketa will collaborate with beverage processors (wineries) as well as processing equipment manufacturers in the development of a new manufacturing systems technician education program. I have been waiting for this to happen for 20 years.

After years of selling winery equipment, designing installations and, finally, writing about the wine tech industry, I know this has been a glaring and almost embarrassing oversight in our industry. Things are not going to get easier when the equipment and systems constantly become more complex and rely on more PC operation and programming—while we also see the rise in robotics and sophisticated vineyard equipment.

Maintenance issues can start when an industry generally relies on a foreign manufacturing base—and those manufacturing companies do not have a company technician either available in the United States or a policy to put a technician on an airplane to accommodate maintenance requests.

To combat this concern, Sekafetz said his goal is to develop a program with stackable certificates embedded in a two-year associate degree with a clear path to employment, one that can be used as a "prototype" or model for other community colleges and across the country interested in creating their own courses. "As courses develop, our project will use a work-based learning model that allows future employees to engage in both classroom and on-the-job training, assuring they can immediately utilize new skills with continuously updated knowledge," he said. This is too cool.

According to Sekafetz, they will be conducting a DACUM (Developing a Curriculum), an occupational analysis method developed years ago by **Ohio State University** and used extensively in developing two-year college workforce programs.

Using DACUM results will provide professional assistance for manufacturing employers

(such as wineries) and educators alike and help develop a clear career pathway for students to gain access to constantly evolving technologies, such as robotics. "While people might consider someone who sets a temperature control system a technician, if they are not repairing that same equipment when it fails, they are not in the scope of our work," Sekafetz said.

I received a preliminary outline of the Chemeketa technical program from **Jessica Sandroek**, director of wine studies, who oversees development in their other wine-related programs.



According to Sandroek, the technician program thus far will include courses on the following:

- Electrical issues: from theory to installation, schematics, measurement and industrial application of AC/DC motors, semi-conductors, generators, test equipment and more.
- Pneumatic/Hydraulic Fundamentals: from theory, diagnosis, service and maintenance of components and systems.
- Blueprints and Process Control.
- Sensors, control elements, actuators and trouble shooting for

everything from temperature, pressure, optical, positioning and flow.

- Welding: from basic to TIG, including steel, aluminum, stainless, magnesium and alloys.

Chemeketa Community College's **Center for Business and Industry** is located near Salem, Oregon and has five satellite campuses throughout the state that serve nearly 30,000 students. As per the project's submission to the NSF, **courses will be available beginning in the fall of 2019.**

I also learned that apart from enrolling new students, the college will afford opportunities for technicians already in the wine industry looking to update and better manage their growing responsibilities.

WHAT'S COOL: Chemeketa College will be analyzing feedback and data and then conducting an active search with their industry partners for skill sets, for both part- and full-time instructors. For more information, visit the HR department website at: www.chemeketa.edu/about/human-resources, or contact program director chuck.sekafetz@chemeketa.edu with a resume and cover letter stating qualifications and expertise



Our PWC annual picnic was held at the home of Craig & Mindy Bush on July 14. Thirty one members showed up for lots of good conversation, plenty of wine to go around and way too much food. See some pictures below.





On July 28th, 10 members toured "Resolu Cellars" owned by members Scott & Kathie Nelson and son Cameron. They have a compact, well organized facility in Beaverton presently making about 400 cases. From there with drove to "Parrett Mountain" winery owned by members Dennis & Marleen Grant. They are presently producing about 2000 cases. We toured their new tasting room still under construction followed by a tasting and pot luck with BBQ burgers & hot dogs furnished by the Grants. Great wines were tasted at both locations. See some pictures below.



Yeast: To Add or Not to Add

Winemakers discuss their yeast philosophies—why, when and how, plus the consequences.

David Furer

Eric Baugher

COO, Monte Bello winemaker, Ridge Vineyards, California

“The reason we only use ambient yeasts is because, in 1962, **Ridge Vineyards**’ founders made their first commercial vintage based upon the 19th Century Bordeaux recipe of minimal intervention, without any intention of using any laboratory strains, watching fermentations and succeeded without any troubles. Those early vintages are aging extremely well in bottle today. When Paul Draper arrived at Ridge in 1969, after making wines in Chile, he relied solely on naturally occurring yeasts for fermentation. I joined as a chemist, with a degree in biochemistry in 1994, not having been corrupted by the academic enology thinking of making wine safely with the use of commercial yeasts. I was completely open to making wine the way Paul taught me but also knowing that the winery had to be kept clean for successful wild yeast fermentation. I did want to prove to myself the benefits of natural yeast by fermenting two tanks of the same parcel of grapes at opposing ends of the winery, one with yeasts added and one not. The experiment showed that with cultured yeast added, it seemed the yeast became the dominant theme of wine: the flavors were more derived from the yeast with clean red fruit—a commercially safe wine. In the natural wine, I immediately recognized the varietal nuances and terroir character, especially with it being such an expressive grape—Mataro. I put away examples of this experiment; and after 15 years’ bottle age, the wild yeast fermentation example still has greater texture and complexity. What I like about natural yeast fermentations is the slower start and better kinetics, yielding deeper color extraction, with between the third and fifth day the natural fermentation typically initiating.

At the early stage some beautiful aromas are derived from the cap with sugars slowly being consumed and perfect tannin extraction occurring near the 10th day when we’re safe to then press without having too much or too little tannin when fermented fully dry. When going natural, we don’t have to concern ourselves with adding nutrients: the grapes in the tank must then have all the ingredients to feed the yeast naturally. After that, there’s a much more stable wine, minimizing competition from spoilage microorganisms, which can damage wines in the cellar. Our levels of SO₂ are low, so our wines are vulnerable to cellar spoilage, but not having inoculated or adding nutrients deprives those microbes of fuel.

“Contrary to this, when I arrived, we were inoculating our Chardonnays with Montrachet yeast to reduce the presence of hydrogen sulfide reduction from the residual vineyard sulfur that was often on the grapes during harvest. Once our Chardonnay became estate fruit and we had better farming control and reduced the frequency of sulfur spraying, Paul allowed me to experiment with our Chardonnays by backing off on adding this yeast, and over time I saw the native yeast slowly begin to assert itself. We sometimes encountered a sluggish fermentation that finished in six rather than three months—which in a Chardonnay is a good thing as it helps to develop flavors and essential oils, giving the wine greater texture. We now want to keep it as slow as possible; we’re never in a rush to bottle it, doing extensive ‘sur lie’ aging, as it keeps the wine relatively fresh. It’ll go dry by the 10th month when we’re ready to assemble it. Since this is from the isolated Monte Bello vineyard and we’ve enough vectoring insects here, we have very reliable natural yeast fermentations; it helps being surrounded by a forest and with ample honey bees.

“When labs send their harvest books, it’s funny to me how a winemaker can get geeky about mixing different commercial strains to derive a particular flavor, something which gives a winemaker the power of creating more of a destiny for that wine. Our idea is that we want the vineyard, the grape, to speak. We don’t want to override a wine’s sense of place by inoculating with yeasts. Looking at those descriptions of numbered yeasts is like reading a foreign language. And why spend money on what’s being given us for free? It’s a gift of the gods.”

Sergio Cuadra

Director of winemaking, Fall Creek Vineyards, Texas

“Yeasts typically have a number of characteristics that make them suitable for different winemaking purposes, e.g., more color extraction or specific phenolics are claimed to be achieved if one yeast strain is used over another. To back this up, manufacturers do proper scientific trials, some- times endorsed by well-known institutions, to prove their claim. While not questioning their research and results, my problem with these is that the enhancement a certain fermentation should have due to the use of a particular strain of yeast may become absolutely dwarfed by many of the everyday winemaking decisions during and after primary fermentation. Pump-over regimes, thermic variations and skin contact time are just a few of the factors that can significantly influence the outcome of a fermentation in a much greater degree than what’s anticipated from the yeast. It’s hard not to use the supposedly ‘best’ yeast strain for your best fruit, but let’s be pragmatic—usually the best fruit is already expensive enough to spare no expense in assuring the best results. But if the resulting wine is satisfactory, then the yeast strain would be low on my list of qualifiers for this. If yeasts were all that influential, we’d have a boring wine world with many wines looking and/or tasting alike.

“My primary objective is to get every batch fermented to full dryness, by far the number one characteristic that a yeast should contain. The environment for white juices can be hostile as it’s normally cold and lacking oxygen while there may be some

SO₂ present in some juices being very clean; in those circumstances specialized commercial yeasts are a little more important. I think some aromatic white varieties, such as Sauvignon Blanc, should ferment using such specific yeast strains as it clearly benefits from this.

“I’ve seen a noticeable difference in favor of native [also called wild] yeasts when fermenting Chardonnay. For most reds and whites, yeasts just need to get wines to dryness; in this, yeasts are no more than an item on a check list to me. There are many aspects of winemaking that come first in explaining quality [or the lack of], and a major part of it happens in the vineyard. An old aphorism says, ‘that which nature does not give, Salamanca cannot provide,’ to which I’d amend it in stating, ‘that which terroir does not give, yeast cannot provide.’”

Paolo D’Andrea

Founder and winemaker, Luna Rossa Winery, New Mexico

“I add yeast always. With the whites after harvesting, I settle the juice for a couple of days at 50° F. I rack the juice, set the tank at 55° F then add the strain of UvaFerm 228 (Steinberger) for wines from Chardonnay to Viognier. I’m satisfied with the aromas and flavors I receive from this yeast.

“With reds, I first destem, crush then add the yeasts 150 g per ton. I ferment all in open-top containers, and I’ve never tried using exclusively native yeasts. I use the strain BRL97, which was created in Piemonte, Italy. I’m using that one because it reflects some of the varieties I work with, which originate from Piemonte—Nebbiolo and Barbera. It also works well with our Aglianico, and these comprise our reserve wines, which receive five years of barrel-aging. The rest of the reds are inoculated with the BM4x4 strain because the growing conditions unique to New Mexico give grapes a high sugar content, and the efficiency of BM4x4 prevents stuck fermentations. I work mostly with Iberian varieties, such as Tempranillo’s 2 and Tinto Roriz clones, Souzao and Tinta Cao, especially for fortified sweet wines with which I’m now experimenting; I also work with Italian varieties, such as Dolcetto, Montepulciano, Sangiovese and Negroamaro.

“This is a place with 10 to 15 percent normal relative humidity located at 4,300 feet with hot days and cool nights these conditions enhance the quality of the grapes. We start harvesting at the end of July for grapes destined for sparkling wines, continuing with aromatic whites, ending with reds toward the end of September. I harvest at 4 tons per acre; I’m careful in picking our whites early at 20° to 21° Brix in order to maintain the right acidity, mitigating from having wines with too much alcohol. Red grapes otherwise are picked around 24° to 26° Brix—all reds, after the primary fermentation, go through a malolactic fermentation.

“In 2017, I processed 130 tons of grapes with no major problems, but in the future, with my son Marco just having graduated in oenology from the University of Udine in Italy and both of us having open minds, we may change a few things.”

Charlie Edson

Owner and winemaker, Bel Lago Vineyard & Winery, Michigan

“When first beginning, I always used purchased yeasts because I’d no idea how the indigenous ones would behave. I became more aware of this starting in 2005 when we began experimenting with indigenous yeasts. Twenty percent of those trials have been nice, with the remaining 80 percent not so nice. The problem then was for me to learn how to manage them better, and this year’s trials are looking better. We still use added yeasts in 95 percent of our batches as we have learned how they enhance structure and/ or aromatics. We use multiple yeasts to develop more interesting profiles. We’ve also experimented with prepared yeasts of different strains—lots of yeasts all giving different characteristics. We don’t necessarily follow the instructions of the supplying companies regarding yeast combinations, but now we’ve our favorites while experimenting with new combinations of them. Our final batches are all typically blended, as we find this creates a more complex and appealing wine. With our various Rieslings, for example, we’ll usually select different yeasts for the different styles while we’ll also sometimes cross-blend. We set out with a vision, but sometimes we change our minds midstream when a wine develops in a direction we hadn’t anticipated. It’s an interesting part of winemaking, creating opportunities in crafting the final wine.

“Two labs we work with put together blends of *Saccharomyces cerevisiae* and *Torulaspota delbrueckii*, with the latter designed to begin more quickly then allow the *cerevisiae* to dominate, something that mimics a wild fermentation in which more than one species ferments. *T. delbrueckii* can also be added separately (Biodiva or Prelude). After a few Brix of fermentation, we then add a pure *cerevisiae*; this works very well for our Chardonnay, giving it more depth and flavor on the palate, though with a bit less pronounced fruit. We’ve broadened that program this year for our Chards and have just added it for our Pinot Noir. It appeals to those of us who haven’t had great success with indigenous yeasts. We’ve spread more pomace in the vineyards lately and wonder if this spreads yeasts, though I’ve no idea if those strains survive the trip to and from the winery, or otherwise impact the indigenous yeasts.

“We’ve also delayed fermentation a bit, if we have really clean grapes, to allow the wild yeasts to begin the fermentation. We pay close attention to temperature and SO₂, and we’re sure to use an added strain that has a good ‘competitive factor’ that will then dominate. We’ll also choose a yeast with a short lag phase so it establishes itself more quickly. Other multiple strain yeasts we use include the 3-strain blend Viniflora Melody from Chris Hansen/Gusmer Enterprises, the *S. cerevisiae*/*S. paradoxus* hybrid Anchor Exotics SPH from South Africa, along with the Alchemy line (*S. cerevisiae* blend) from Scott Labs. “Work in Spain, Italy and California indicates there is strong genetic evidence that yeasts do, in fact, carry over in the cellar, implying that when a particular yeast, or group of yeasts, is used it’s then likely to be present the following year. Accordingly,

if you delay fermentation and allow it to begin with 'indigenous' yeast, it's possible that yeasts present in the cellar from the previous year [whether truly indigenous or inoculated] will play a role in the subsequent fermentation, perhaps playing a role even if inoculation occurs—at least up to the point that the added yeast dominates. I wonder if the presence of the carryover yeasts contributing to the indigenous populations has actually helped increase the success rate of the 'indigenous' fermentations?"

Gary Horner

Senior winemaker, Erath Winery, Oregon

"I'm definitely an 'add' guy since beginning winemaking at Witness Tree Vineyard in 1992 where I inoculated for primary and MLF, but not simultaneously. Following this, I was with Brian Carter at Washington Hills from 1995 to 1998 where we inoculated for primary and experimented with simultaneous MLF then adopted that procedure. We'd done experiments with spontaneous fermentation and had problems as we were then experimenting with a limited range of commercial yeasts. We co-inoculated not only for primary but also MLF so that it'd complete sooner, with both finishing at the end of primary fermentation, the benefit being we were able to rack and SO₂, putting wine into barrel in a stable environment. This allowed us to avoid Brettanomyces spoilage and other problems common to barrel-aging without adding SO₂ into the barrel. I've always worked in older wineries with many 'bad guys' in the air, so this is a big deal even now with Pinot Noir completing MLF no more than two weeks following primary. My style is really a clean style; I don't want the funk and want to focus on the bright fruit tones.

"There are so many choices of strains now. Since starting to experiment with a variety of strains 25 years ago, within three years I narrowed this to three strains, settling into a white wine yeast for all my wines as far back as 1998 when working at Benton-Lane Winery, where I inoculated for primary and MLF simultaneously and trialed several yeast strains. Pinot Noir is now my recommended varietal for this particular strain.

"I've had interns and employees with ideas about yeast uses. I allow trials to take place but have never changed my methods based on those trials. Ninety percent of the time those trials fail horribly. When I long ago trialed wines at Benton-Lane, the likelihood of cross-contamination between what were primarily open-top fermenters was rather high, making it tough to determine what conducted the fermentation—the neighboring fermenter or the environment or the intended inoculum. It's impossible to have complete control over the total microbial environment. I now limit trials to those in the vineyard or in wine processing but keep our winery fermentation methodologies constant. Since beginning at **Erath** in 2003, I've intended primary inoculation to occur simultaneous to that of MLF."

Carol Shelton

President and winemaker, Carol Shelton Wines, California

"When I was studying at UC Davis in the 1970s, we were told by Dr. Ralph Kunkee that choice of yeast strains didn't make a difference beyond turning sugars into alcohol.

"While there, I worked with Lisa Van de Water who was very into identifying and fighting Brettanomyces, as well as using select strains of Saccharomyces for positive fermentation contributions. She talked about all yeasts as if they were individual micro-beings whose metabolic systems responded to environmental influences differently, giving differing performance traits and varied flavor profile results. There were very few freeze-dried strains available to us then with most produced by labs, such as Anchor, Lallemmand and Red Star.

"I agreed with Van de Water's hypothesis, and so I struggled to prove to Dr. Kunkee that this was true although he was focused on malolactic bacteria, despite his lab maintaining an entire yeast culture collection for the UC. To convince him, in the 1980s I did a vast trial at Rodney Strong Vineyards with its Chalk Hill Chardonnay into which a single juice tank was filled 25 barrels each of seven yeast strains. I brought him samples, sharing these with a wine industry forum. He responded that the differences in flavors were indeed there but that they'd go away with time in the bottle. I proceeded to bottle them properly, showing the trial again to him a year later with the flavor differences still apparent. He then said it was because it had been barrel-fermented and sur lie-aged, arguing that were they done in tank, there wouldn't be so many differences. So I repeated the trial with another vintage fermented in tanks, and those differences were noted once again. Many trials later, Dr. Kunkee finally agreed with me that yeasts have a great impact on mouthfeel, aromas and flavors, as well as performance. Because of that experiment and other trials I have done over my 40 years in the wine business, many of my colleagues refer to me as 'The Yeast Whisperer.'

"I was never a strong supporter of wild yeasts because of the lack of control over that unknown population, as well as the risk of unwelcome microbes joining in on the party. Ironically, my 'Wild Thing' Zinfandel is now what I'm best known for, and it's produced entirely without yeast inoculation. I'd conducted trials determining that the 'wild' yeasts residing upon organically grown grapes were able to not only complete alcoholic fermentation, but gave the wine a creamier mouthfeel while integrating well with alcohol. I'm also known for my favorite wine, Coquille Blanc, a blend of Grenache Blanc, Roussanne, Viognier and Marsanne in which I use six yeasts, all hand-inoculated [or not, on wild lots] in barrels. Each yeast gives an entirely different flavor profile, adding complexity to my blend. It's a pain waiting for the fruit to arrive from faraway Paso Robles—arranging for two grape shipments since the various grapes are picked at different times then hand-inoculated with stirring of the barrels for eight months—but it's so beautiful; it is my favorite wine out of all the 16 or so I produce each year!"

December 1, 2017

The Changeup: Golden Opportunity

Jeff Vejr sources Flora from historic vineyard

By Michael Albery



Winemaker Jeff Vejr stands next to Flora vines planted decades ago in David Hill Vineyard

David Hill Vineyards is home to a single row of Flora grapevines planted in 1966 by pioneering winemaker Charles Coury. For a half-century, the grapes were never used to make a 100-percent Flora wine. Instead, they toiled in obscurity, often blended into other wines. Today, those vines have a new champion in wine buyer-turned-winemaker Jeff Vejr. Flora is finally stepping out to meet the world.

But without the late Dr. Harold P. Olmo, Flora wouldn't be enjoying its day in the sun. Olmo spent nearly 50 years working on grape genetics at UC Davis, creating hundreds of new varieties, including Flora. Although retired in 1979, Olmo is still known as the "Indiana Jones of viticulture" because of his exploits riding horses and camels across Afghanistan, Pakistan and Iran in the 1940s in pursuit of the original wild grapevine.

In the 1930s, he undertook a slightly less romantic task. Concerned that white wines from California's cooler coastal climates tasted too acidic for the American palate, he sought to create a softer alternative. Olmo crossed Sémillon with Gewürztraminer to produce Flora, a grape that made wines with floral aromatics and significantly less acid.

The history of the California Flora grape proves someone actually can be too successful. When the larger wineries began planting hundreds of acres of Flora for their bulk blended wines, smaller quality-oriented wineries dismissed Flora in favor of grapes such as Chardonnay and Chenin Blanc. By 1972, only Schramsberg Vineyards used Flora grapes in any serious way, making it the core of their Cremant Demi-Sec.

Currently, Schramsberg Vineyards farms a mere 4.9 acres of Flora. New Zealand wineries claim seven or so acres of Flora, and a winery in Australia's Murray Valley owns less than two. All told, about 20 acres of Flora exist in the world today. Then there's that single row of Flora on the historic estate at David Hill.

Vejr has a long career selling and serving wines in Portland. He is currently the co-owner, with John and Ksenja House of Ovum Wines, of Les Caves, a wine bar in N.E. Portland. In 2013, Vejr was walking through David Hill's vines with friend Barnaby Tuttle of Teutonic Wine Company. Tuttle uses Sylvaner and Chasselas grapes from the vineyard, and Vejr was creating a short film about the process. As Vejr and Tuttle toured the vineyard, they noticed a row of vines with trunks as thick as a soccer star's thighs.

"When the vineyard manager told us the vines were Sémillon, I knew I had to have those grapes," he said.

Portland Winemakers Club

Leadership Team - 2018

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: **Barb Stinger** kbstinger@frontier.com

- Arrange speakers for our meetings

Chair for Tastings: **Bill Brown & Barb Stinger** bbgoldieguy@gmail.com

- Conduct club tastings kbstinger@frontier.com
- 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** 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: **Paul Boyechko** labmanpaul@hotmail.com

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

Chairs for Social Events : **Marilyn Brown & Alice Bonham** brown.marilynjean@gmail.com

- Gala / Picnic / parties alice@alicedesigns.org

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