



# Portland Winemakers Club

## August 2022

### “Bill’s Meanderings”

#### Monthly Events

January 19th, 2022

To be determined

**VIRTUAL MEETING**

February 16th, 2022

To be determined

**VIRTUAL MEETING**

March 16th, 2022

To be determined

**VIRTUAL MEETING**

April 20th, 2022

In person at Aloha Grange

May 18th, 2022

Aloha Grange, Tasting & judging, member produced Bordeaux Reds

June 15th, 2022

Aloha Grange, speaker speaker Rudy Marchesi of Montinore Estate

July 20th, 2022, no meeting

July 23rd, 2022, Annual

Picnic, \$10 ea. fee, Craig & Mindy Bush

August 17th, 2022

Aloha Grange, Tasting & judging, member produced All Whites, Rose' & sparkling

September 21st, 2022

Aloha Grange, Tasting & judging, member produced Other Reds

October 19th, 2022

Aloha Grange, Tasting & judging, member produced Pinot Noir

November 16th, 2022

Aloha Grange, Crush Talk

December 28th, 2022

Aloha Grange, Elections, Planning for Next Year

Well, what a day. A great time was had by all that were able to attend this years Club Picnic. Again, we all need to show our appreciation to Craig and Mindy Bush for hosting the club at their beautiful property. A smorgasbord of fantastic food and wine was shared and Craig dug deep into his cellar to bring out bottles of members wines that I'm sure were long forgotten being donated. Oldest was a 2006 from the John and Don cellars that was showing it's age but still quaffable.

The heat is on again but hopefully it will be cooler for our next meeting at the Aloha Grange in August for our next blind tasting, white wines including Rose. So be there for tasting some nice summer wines..... Bill Brown



## Up-coming events / Save the date

The next PWC meeting is scheduled for Wednesday, August 17th in the basement of the Aloha Grange starting at 7:00 pm. This will be a tasting and judging of member produced white, Rose' and sparkling wines.

**NOTE:** There will be a pot-luck table for those who wish to participate. Bring a dish to share. If you would rather not participate feel free to bring your own snacks.

## Meeting Notes

There was no meeting in July



## Crazy pH Shift

**Q**

I purchased Pinot Noir grapes from Santa Ynez, California. The crushed grapes readings at harvest were 3.35 pH and 24.5 °Brix. When the grapes arrived at our location, we confirmed those readings then put the crushed grapes in a cold room for four days. After the first day, the air conditioner (A/C) started to lose power and the room hit 70 °F for two days. By the time we discovered this fact, the natural yeast had taken off and reduced the must to 10 °Brix. At this point we added Lalvin BRL97 to finish fermentation and moved it on to malolactic fermentation (MLF). Two weeks later we picked up Syrah grapes with a pH reading of 3.55, which we again confirmed locally. The A/C was working this time so we were able to use our traditional yeasts we use for Syrah while the must was still at 24 °Brix. After fermentation we also put the Syrah through MLF. The pH of the Syrah was now 3.73. Unlike the Syrah, the Pinot pH has gone from 3.35 to 3.94. I checked my pH meter by checking against a cream of tartar solution (3.52) before testing the Syrah (3.73) and Pinot (3.94). I had consistent results over 3 different occasions, so I have to believe the readings are correct. Any thoughts as to what would have caused such a dramatic shift in the pH? the native yeast?

**A**

I applaud you for trying fresh wine grapes in your home winemaking, you're lucky that you are (relatively) close to a fine wine grape growing area like the Santa Ynez Valley.

The data you report for your Syrah is extremely typical. Syrah tends to come in quite high pH after MLF is complete, so your 3.55 to 3.73 shift is entirely normal. In fact, I've seen Syrahs with a 3.55 starting pH register in the 3.90s after MLF so 3.73 isn't that high and is in fact quite a good number. Your situation with your initially acid-balanced Pinot Noir (pH of 3.35 at 24.5 °Brix), in contrast, is indeed a strange one.

Having a starting pH of 3.35 in Santa Barbara Pinot Noir is entirely normal. However, such a quick shift from 3.35 to a pH of 3.94 (indicating a large deacidification) is not. From a starting point of 3.35 I'd expect a pH of about 3.45 or so after primary fermentation and maybe 3.60–3.65 after MLF was complete.

First of all, because you had an uncontrolled feral fermentation, which dropped your Brix from 24.5 to 10.0, I'm sure that your wine went through primary fermentation (sugar converted to alcohol and carbon dioxide) and secondary fermentation (malic acid converted to lactic acid and carbon dioxide) simultaneously. There are many "wild" yeasts that can also metabolize malic acid

(and you likely had some) so it's entirely possible that by the time your primary fermentation was finished, technically so was your ML fermentation.

That by itself, however, isn't quite enough to explain the precipitous acid drop in its entirety. I also suspect that your pH number of 3.35 reflected a high malic acid content, so that, naturally, when all of the malic acid was consumed, the pH shift reflected its absence and posted abnormally high. I've had this happen to me before; some vintages just seem to be "high malic" years (a function of climate and growing season) and some vineyards are also "high malic" vineyards, seeming to produce fruit with a higher than normal proportion of malic to tartaric and other acids. You could get a sense of this (if you buy this fruit again) by sending a juice sample to a lab for a pre-fermentation malic acid assay.

I've got another suspicion about your feral fermentation organisms. Volatile acidity (acetic acid) is also produced by yeast and bacteria during primary and secondary fermentation, contributing slightly to the total acidity (TA) and pH of finished wines. While some wild yeast species (and cultured species as well) produce acetic acid, some like *Lachancea thermotolerans* actually consume it. If one of your wild yeast strains was a voracious acetic acid-consumer, it's possible that the normal amount of acetic acid produced during a fermentation (it varies widely but could be 0.15–0.50 g/L), which would help keep pH low, wouldn't be present. It's hard to correlate between pH and TA in such a buffered solution and complex situation but if I had to guess I wouldn't be surprised if a complete disappearance of acetic acid could contribute to a pH shift upwards of 0.05–0.15 or so.

***The minute you crush a grape, you're putting any organism that happens to be on the skins in contact with all of that tasty, sugary juice and fermentative chaos is the inevitable result.***

So long story short, I agree with you, I think that wild party the feral yeast threw in your grape bin really did shift some things around. In the future, to knock down the activity of these rogue yeasts, and to make sure that your yeast of choice conducts your fermentations in a predictable way, you may want to make sure the crushing winery adds around 30 ppm SO<sub>2</sub> (total, not free) to your grapes. Keeping the grapes cold is also critical, as you've found when the A/C quit on you. I also do recommend not waiting so long between the crushing and inoculating. The minute you crush a grape, you're putting any organism that happens to be on the skins in contact with all of that tasty, sugary juice and fermentative chaos is the inevitable result. A little bit of chaos in winemaking can be a good thing . . . but a little control is also advised.

**Response by Alison Crowe.**



## **Spit Or Swallow? Health benefits from spitting wine**

Written by Dr. Jesse McClain

For decades it has been understood that moderate wine consumption decreases a person's cardiovascular risk factors. In 1992, the "French Paradox" was described in which they discovered that the French had a lower incidence of coronary heart disease. This was a peculiar finding because the French had nearly one of the highest life expectancies despite primarily eating foods high in cholesterol such as cheese, breads, and pastries.

A number of studies were conducted to find the reason behind this French



Paradox. When studies looked at minimal or heavy wine consumption, these investigations uncovered the same coronary heart disease and life expectancies as those who chose not to imbibe. However, moderate wine consumers demonstrated significantly less coronary heart disease.

Once this was discovered, the focus turned to why. Studies went on to discover that it was moderate red wine consumption that was beneficial and not white wine consumption. What does red wine have that white wine typically does not have? The answer to that was simple: The red wine maceration period in which the juice has extended contact with the skins and seeds.

This then created the question, what is red wine exposed to during this maceration period that white wine is not? Well, it turns out that is fairly simple: Resveratrol. So, what exactly is resveratrol? It's a polyphenolic compound, more technically a stilbenoid, produced by some plants, most commonly found in the skins of grapes, blueberries, raspberries, and peanuts.

A number of studies looked at how resveratrol worked and how our bodies react to it. One study in particular looked at resveratrol's absorption. Interestingly, it found that we as humans tend to absorb most of the resveratrol sublingually, or under the tongue, as compared to in our stomach or intestinal tract. In fact, researchers found 15 times more resveratrol in the blood stream when absorbed sublingually compared to the gastrointestinal tract. Therefore, resveratrol was more bioavailable when delivered via a person's oral mucosa than when swallowed. As cultures change, what we know, and think are healthy has also changed. Is it really considered healthy to be consuming alcohol daily?

*If we are constantly swishing and spitting, are we getting the health benefits that regular, moderate wine consumers are getting?*

Nowadays, wine tasting is becoming quite common. More individuals are taking wine study courses. More individuals are travelling and visiting wineries. With the risk of being too intoxicated, it is becoming more common practice to swish the wine in your mouth during tasting and spit the wine out into a spittoon prior to describing what you noticed on your palate. There have been games invented based on documentaries that encourage blind wine tasting parties. But how does one consume numerous glasses if not bottles of wine in a single sitting without causing them to fall into the "heavy" alcohol consumption category? That is easy: The spittoon.

This then poses the question, if we are constantly swishing and spitting, are we getting the health benefits that regular, moderate, wine consumers are getting? Given the above information, it is clear that the health benefits of resveratrol seem to be in the sublingual administration rather than via your gastrointestinal tract. While this is an unproven fact, one can infer that swishing your wine and spitting it out may actually be healthier than swishing and swallowing it. Which leads me to another question, is there any value in resveratrol pills (grape seed extract) if they are bypassing your oral mucosa?

So tonight, when you have your glass of Cabernet Sauvignon, should you only swish and spit it out for the health benefits? I will not be doing that; down the hatch it goes!



# Using Variable-Volume Fermenters

Written by Daniel Pambianchi

I have counted over fifty glass containers in my home winery! Shapes and sizes range from one-gallon (4-liter) jugs to 5-gallon (19-liter) carboys and 14-gallon (54-liter) demijohns.

This huge collection of containers allows me some flexibility in the amount of wine I make, in vinifying free- and press-run wines separately and in making sure all containers are topped up properly. But they also take up a lot of storage space, require considerable time and effort to clean and sanitize and are prone to breakage. The solution? Floating-lid stainless-steel tanks — probably one of the greatest inventions since the demijohn. The floating-lid design transforms these tanks into variable-capacity containers for fermentation as well as short- and long-term wine storage. The lid is simply inserted inside the tank and then allowed to



float on the wine surface. A membrane around the lid is inflated to create an airtight seal. These tanks are made from stainless steel, which is inert, so wine will not react with it during prolonged aging. And they are easy to clean and store. If your home winemaking hobby has grown from wine kits to 100 gallons (380 liters) or more of wine per year, you should consider investing in floating-lid stainless-steel tanks.

## ANATOMY OF A TANK:

A floating-lid stainless-steel tank consists of a fixed-volume tank, which may be equipped with a man door, a sight glass and a three-legged stand, various spigots or valves and a lid with an inflatable membrane. The lid comes with an air pump attachment for inflating the membrane. Tanks are available in volumes ranging from 9 gallons (34 liters) to 489 gallons (1,850 liters) or more, and different steel thickness (gauge) ranging from 3/128 inch (0.6 mm) to 3/64 inch (1.2 mm). If you intend to run a small winery, you can find tanks up to 1,058 gallons (4,000 liters). That's a lot of wine!

The lower-gauge steel tanks are more prone to dents. Opt for the higher-gauge tanks, depending on the size you choose and on your budget. Both gauges are commonly available in a metal alloy referred to as AISI 304. This alloy is more susceptible to pitting from SO<sub>2</sub> than the AISI 316 alloy that offers a higher degree of resistance to SO<sub>2</sub>, salts and strong, corrosive acids. AISI 316 tanks are usually found in commercial wineries, whereas nearly all tanks for home winemaking are AISI 304.

You have a choice of bright, mirror or marbled-exterior finish as well as flat, conical or five-percent sloped bottom. The exterior finish is a matter of personal preference, while the conical and sloped bottoms simplify drainage of sediment or liquid if the tank is equipped with a bottom valve.

Tanks are fitted with a spigot (ball valve) ranging from a half inch to 1-1/4 inches, which makes winemaking operations, such as racking and filtering, very simple. Larger-volume tanks also have a discharge valve at the bottom. Some tank types and sizes are equipped with a 12-inch man door on the side of the tank near the bottom for easy-access cleaning and removal of grape solids. A sight glass will also prove useful to determine and monitor the volume of wine in the tank — otherwise it's guesswork.

The sight glass may be equipped with a sample valve for quickly withdrawing a small amount of wine for tasting. The sample valve can also be located on the main body of the tank. The

sample valve is a handy feature and eliminates the need to remove and replace the lid when sampling.

Carefully choose the location where you will be storing the tank since you will not be able to move it once it is filled with wine. A 53-gallon (200-liter) tank full of wine weighs over 500 pounds (227 kg)!

The lid is the “heart” of the tank and is what transforms it into a variable-capacity container. Also made of stainless steel, it is equipped with an inflatable membrane on its circumference. The lid is placed inside the tank, on top of the wine, and allowed to float. The membrane is then inflated using the supplied hand air pump. The membrane creates a perfect seal on the inner circumference of the tank to protect the wine from air.

A special fermentation lock on the lid allows CO<sub>2</sub> gas to escape but prevents air from entering the tank. This clever contraption, unlike the well-known fermentation lock, uses two marbles to accomplish this.

The hand air pump is connected to the membrane via a polyethylene tube. A pressure gauge indicates the membrane pressure, which can be adjusted at any time to maintain an airtight seal. The pump has a release valve to deflate the membrane when the lid is to be removed. Be sure to observe the manufacturer’s recommended maximum air pressure in the membrane to avoid damaging it. Some retailers suggest purchasing an extra membrane ... just in case.

Given that tanks are very deep, a cord attachment is used for raising or lowering the lid. The larger volume tanks — over 529 gallons (2,000 liters) — have a lid hoisting attachment fixed to the side of the tank. The design makes the raising-lowering operations cumbersome, but a newer, better-designed lid model is now available to keep the lid balanced.

### CARING FOR TANKS:

Stainless-steel tanks should always be cleaned and sanitized properly before use. Remember, do not use sulfite or bleaching products on stainless steel! These products will pit the surface of the tank and will shorten its life.

The recommended method for cleaning and sanitizing tanks is a hot-water rinse of the entire inside surface, followed by a sodium percarbonate or sodium carbonate (soda ash) treatment, followed by a citric acid treatment. For the citric acid treatment, dissolve 3 tablespoons per gallon (4 liters) of water. Use just enough solution to properly rinse the entire inside surface of the tank, then complete the sanitization process with a thorough water rinse. Refer to [“Keep it Clean”](#) in the Summer 2001 for recommended concentrations of sodium percarbonate and other sanitizing options.

Be sure to clean the lid, spigots, valves, man door and any other parts that will come in contact with the wine. Disassemble the fermentation lock from the lid to remove any spoilage organisms that could be trapped under the gasket. Likewise, remove the spigots and clean the valve components thoroughly. Do this with the valve in the open position and closed position.

When all surfaces and components have been thoroughly cleaned, they can be re-assembled and the wine can then be transferred to the tank. When assembling the spigots and fermentation lock, remember to re-install the gaskets to avoid oxidizing your wine during storage. A leaky spigot will cause the wine to spoil!

Fill the tank partially with water and let it sit overnight to test for any dripping from the spigot. If

there is any leakage, the spigot needs to be tightened. Don't let the water sit in the tank for more than 12 hours. One last hot-water rinse is also recommended.

### USING TANKS:

Floating-lid stainless-steel tanks can be used for many different winemaking processes, including fermentation, racking, bulk storage, filtering and bottling. As with glass containers, wine can be stored in tanks for extended durations. The level of free SO<sub>2</sub> will need to be monitored and adjusted on a regular basis — the same as you would for wine stored in glass containers. If some wine must be withdrawn or needs to be transferred or racked to another container, be sure to re-position the lid at the new level inside the tank. Commercial wineries use argon, an inert gas that protects wine from air, to fill the headspace when the lid is not re-positioned. This is an excellent option if you happen to have access to argon gas.

Spigot adapters can be fitted to attach polyethylene tubing of varying diameters ranging from 1/4 to 1 inch or more. The tubing can then be easily connected to a filtering system or a bottling apparatus. By positioning the tank at 2 feet or higher above ground level, wine displacement by gravity greatly simplifies these operations. Cumbersome priming of filtering pumps — self-priming pumps do not require this — and drawing wine from bottling equipment are now simple tasks. Deflate the membrane using the release valve on the pump to maximize flow rate of the wine. Be sure to always vent the fermentation lock before drawing wine out from the tank; otherwise, it will implode.

When inflating the lid, the downward pressure can cause an appreciable amount of wine to pour out from the fermentation trap. To avoid this, inflate the membrane only partially until you are able to pull up the lid without it falling back down. Lift the lid a little, an inch or so, and then pump the membrane up to the recommended pressure. With a bit of experience, you will be able to accomplish this without any substantial wine loss or any air above the wine level.

### CHOOSING A TANK SIZE:

When deciding what size of tank you need, assess your current versus future winemaking needs, how many types and styles of wine you will be making concurrently and how long you intend to store wine in bulk and your budget. Prices will vary from less than U.S. \$180 for a basic 9-gallon (34-liter) tank to more than U.S. \$2,000 for a 489-gallon (1,850-liter) tank. The 53- or 79-gallon (200- or 300-liter) tanks are a good compromise between size and cost. For example, the 53-gallon tank measures approximately 35 inches (90 cm) in height with a diameter of approximately 21 inches (53 cm), and costs around U.S. \$375. Fixed-size capacity tanks are also available. These tanks are meant for larger-volume productions. The important difference is they must be filled to capacity.

The most popular floating-lid tanks are made in Italy. Many North American retailers sell them, but given the plethora of sizes, types and options, they cannot carry a large inventory. Instead, they often pre-order on a yearly basis according to customer demand. Pre-orders are accepted until late winter and then shipped to North America in the summer. If you miss this cycle, you may not be able to order until the following year.

If you did not pre-order, you can contact suppliers to ask about availability. If your local retailer or mail-order source does not carry the tanks, ask if their wholesaler can order one for you. Or try other retailers who may carry inventory year around, although they may have a smaller selection of sizes and options.



# What Is Cassis and Why Should We Care?



The word cassis is a common descriptor of red wine and a very annoying one. Just ask 25 of your best friends if they know what cassis is, and you will get 25 blank stares followed by several wrong answers. This habit of equating wine flavors to other fruits, vegetables, woods, tobacco, and dirt has always struck me as questionable anyway. I taste for balance to evaluate a wine, the balance of fruit, alcohol, acid, tannin, and oak, all of which I can explain and demonstrate. But I, too, can

succumb to the occasional use of florid language when describing a wine although I've never used the word "cassis" because I had no idea what it was and simply relegated the word to junk talk. You can imagine my surprise when I learned that cassis is something real.

Recently in the home of a friend, I spotted a 750 ml bottle of G.E. Massenez Crème de Cassis de Dijon, Product of France, 20% alcohol, importer Drefus, Ashby & Co., New York. I was instantly on it. Here was the opportunity of a life-time, a chance to taste real cassis without any effort whatsoever. It appeared before my eyes, seductively beckoning, and at the same time accusing because I had never made an effort to get acquainted even though I make my living selling and talking about wine.

Cassis turns out to be deliciously intriguing. First of all, it's the deepest red color that you'll ever see, and it tastes like an intense berry, which it is, but it also tastes like liquorice, maybe Cuban cigar, and probably cherry cough drop. Honest. Altogether, it's astonishingly delicious, strange, and compelling. And I finally get what they mean when they say that a particular red wine tastes of cassis. And by the way, if you've never smoked a Cuban cigar, you've never lived. But if you've never tasted cassis, you haven't lived either.

So what is cassis, you ask breathlessly. First, cassis is the French name for "blackcurrant," a species of the Ribes berry native to central and northern Europe and northern Asia. If you still don't recognize this edible fruit, which grows on a small shrub, it's because this once popular berry was banned in the United States in the early 1900s when it was considered a carrier of white pine blister rust, which threatened the logging industry at the time. As late as 2003, blackcurrant plantings were banned in New York State. Maine, Massachusetts, and New Hampshire still ban its cultivation, probably because the legislatures haven't gotten around to un-banning it. In other words, writers are describing red wine by equating it with a berry that doesn't exist in the United States, which is decidedly unpatriotic behavior and maybe deliberately deceitful. I wonder what Sarah Palin would have to say about this.

In Europe, the berry is common and consumed in various ways because of its nutritional content, especially vitamin C, potassium, phosphorus, iron, and vitamin B5 as well as healthful phytochemicals. The English make a black current cordial and mix it with cider or Guinness. The French macerate the berry in the aperitif crème de cassis or mix a bit of crème de cassis with white wine and call it Kir or Kir Royale if mixed with Champagne. New Zealanders make cassis or blackcurrant into jams and jellies, while Russians use the leaves to flavor their tea and sweeten their vodka. The Germans and Danes use it in desserts, and in Belgium and the Netherlands, cassis is a soft drink.

The easiest way to experience the taste of cassis or blackcurrant here in the United States would be to purchase a bottle of crème de cassis, making sure that the liquor is from Dijon where the best cassis is made. You will be astounded by how delicious it is and will thereafter never be duped or dismayed by irresponsible wine writers, who tell you that the Cabernet Sauvignon in your glass tastes like cassis or blackcurrant, expecting that it's a safe descriptor because you won't know if they're right or wrong.





# References

Here is a list of hobby winemaking manuals and other materials in the Secretary's file. They are available for downloading by e-mail or via an internet transfer service. All are PDF format, E-mail Ken Stinger at [kbstinger@frontier.com](mailto:kbstinger@frontier.com)

- Scott Labs 2021 Winemaking Handbook - 21 mb - 119 pages
- Scott Labs 2018 Cider Handbook - 24 mb - 49 pages
- Scott Labs 2018-2019 Sparkling Handbook - 8 mb - 58 pages
- Anchor 2021 – 2022 Enology Harvest Guide 15.7 MB - 16 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
- Daniel Pambianchi wine calculator set – 10 calculators, 13.5 mb



## Jack Daniels Fishing Story

I went fishing one morning but after a short time I ran out of worms.

Then I saw a cottonmouth with a frog in his mouth. Frogs are good bass bait.

Knowing the snake couldn't bite me with the frog in his mouth, I grabbed him right behind the head, took the frog, and put it in my bait bucket.

Now the dilemma was how to release the snake without getting bit.

So, I grabbed my bottle of Jack Daniels and poured a little whiskey in its mouth. His eyes rolled back, he went limp.

I released him into the lake without incident and carried on fishing using the frog.

A little later, I felt a nudge on my foot. It was that snake, with two more frogs.

## Did You Know?

In the Roman Catholic Church, Eastern Orthodox Church, and Anglican Communion, St. Denis is considered the patron saint of headaches (along with frenzy, strife, hydrophobia, and possessed people), a somewhat ironic patronage given that St. Denis was beheaded shortly after 250 AD.



Do Oregon grapes need some *DE-VINE* intervention this year?

# Portland Winemakers Club Leadership Team – 2022

President: **Bill Brown** [bbgoldieguy@gmail.com](mailto:bbgoldieguy@gmail.com)

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

Treasurer: **Barb Thomson / Jim Ourada** [bt.grapevine@frontier.com](mailto:bt.grapevine@frontier.com)  
[jmourada57@gmail.com](mailto:jmourada57@gmail.com)

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

Secretary: **Ken Stinger** [kbstinger@frontier.com](mailto: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: (need a volunteer)

- Arrange for speakers & educational content for our meetings

Chair for Tastings: **Brian Bowles / Barb Stinger** [bowles97229@gmail.com](mailto:bowles97229@gmail.com)

- Conduct club tastings [kbstinger@frontier.com](mailto:kbstinger@frontier.com)
- Review and improve club tasting procedures

Chair of Winery / Vineyard Tours: **Andy Mocny.** [acmocny@gmail.com](mailto:acmocny@gmail.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](mailto:bobhatt2000@yahoo.com)  
[alglasby@gmail.com](mailto:alglasby@gmail.com)

- Grape purchases, Makes the arrangements to purchase, collect, and distribute
- Supplies – These should be passed to the President or Secretary for distribution.

Chair of Competitions: **Michael Harvey** [mharvey767@gmail.com](mailto: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](mailto:brown.marilynjean@gmail.com)  
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\* Gala / Picnic / parties

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