



# Portland Winemakers Club

August 2023

“Bob’s Blurb”

## Monthly Events

January 18th, 2023

Discuss plans and ideas for 2023

January 21st, 2023

Gala at Parrott Mountain Cellars

February 15th, 2023

Barrel sample tasting  
Wine trading pool

March 15th, 2023

Tasting & judging, member produced Italian varietals

April 19th, 2023

speaker Sarah Linnemeyer

May 17th, 2023

Tasting & judging, member produced Bordeaux Reds

June 21st, 2023

Tasting & judging, member produced all Whites, Rose' & sparkling

July no meeting

July 22nd, 2023

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

August 16th, 2023

Speaker: Marco Prete with  
“Wines of Kings”,

September 20th, 2023

Tasting & judging, member produced other Reds & fruit wines

October 18th, 2023

Tasting & judging, member produced Pinot Noir

November 15th, 2023

Crush Talk

December 13<sup>th</sup>, 2023

Elections, Planning for Next Year

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



Our Leader

I am back from Vacation. It was very hot and humid in Japan and Korea. That said, it was not a wine tour/tasting trip. Plain old tourism stuff , lots of interesting and beautiful locations. I did taste some rice wine... I think that I need to keep trying , it seems to be an acquired taste. Some was actually pleasantly cool and refreshing in the heat. But mostly we stuck with beer. Going to Asia made me remember that back in May, Carol and I went to the Oregon-Asian-American Pacific Islander Food & Wine Fest (link: <https://oregonaapifoodandwine.com> ) and enjoyed the food bites and wine. Which got me to think about a topic for this month, how can we diversify our outreach and education and get more members into the club? I will bring it up at the August meeting. But we will keep the business short because we have an awesome guest speaker this month!

Hope to see you there in a few weeks.  
Regards, Bob

**Drink Responsibly** ↩  
↪ **Drive Responsibly**

## Upcoming events / Save the date

The next PWC meeting is scheduled for Wednesday, August 16<sup>th</sup> in the basement of the Aloha Grange starting at 7:00 pm. After a short business meeting, We will introduce our speaker, Marco Prete with “Wines of Kings”, on natural and minimal involvement in fermentation for home winemakers. Low sulfites, natural methods, letting the grapes be grapes.

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.

NOTE: *Bring a bottle of wine to put into a trading pool. Everyone who brings a bottle draws a number to pick from the wine trading pool. Numbers get picked until the pool is empty.*

## July Meeting Notes

Members present: There was no club meeting in July.

- Please visit the PWC website: [portlandwinemakersclub.com](http://portlandwinemakersclub.com) where there are Newsletters archived back to 2007.
- Also, visit our public group Facebook page: “Portland Winemakers Club” [facebook.com](https://www.facebook.com/portlandwinemakersclub). Give it a look, join the discussions and enter some posts of your own. There are 33 members in the group so far.

**I told my wife I saw a  
deer on the way to  
work.  
She said how do you  
know he was headed  
to work?**

**Police came round last  
night and told me my  
dogs were chasing  
people on bikes**

**My dogs don't even  
have bikes.**



The Portland Winemakers Club held their annual potluck picnic on 22 July at the home of Craig & Mindy Bush. Here are a few pictures taken at the event.







# Post-Fermentation Wine Acid Adjustment

*My 2021 Merlot (I'm up in Washington State) finished out fermentation with a pH of 3.85. I added some tartaric acid (about 0.5 g/L) right before fermentation, but that pH is a little higher than I'd want. Is it OK to add tartaric acid after fermentation? Any tips on how to do it so I don't overdo it?*

Great topic and great questions. If you've read my columns over the years, you're familiar with my mantra of acid being the "backbone" of wine, as well as the importance of having the correct pH for long-term aging. The higher the pH (lower acidity), the more spoilage organisms like *Lactobacillus* and *Acetobacter* can get a foothold and perhaps eventually spoil your wine. Additionally, having a higher acid level helps your free SO<sub>2</sub> additions be more effective; the lower the acid level, the more SO<sub>2</sub> you must add for comparative efficacy.

Post-malolactic fermentation (MLF) I like to keep my red wines below 3.65 pH and my whites below 3.5. Oftentimes, as you know, the pH will creep back up after primary fermentation or, post-press, will be much higher than you anticipated, even with a pre-fermentation acid addition. This is extremely normal and happens even to professional winemakers (shhh, just don't tell anyone!). Because post-primary fermentation pH is really hard to predict, tweaking that pH back down with a little tartaric acid can be just the ticket.

**Here's how to plan for and think about your post-fermentation acid additions:**

**Add at the right time:**

While it's always best to do "big moves" on wine chemistry as early as possible (this gives the wine time to adjust and integrate over time) by acidulating before you begin primary fermentation, it's OK to adjust afterward. I recommend doing this immediately after MLF has been completed so you don't give potential spoilage organisms a chance to get much of a foothold. Another reason not to wait: If you add acid right before bottling it can stick out style-wise like a sore thumb and will not taste like a natural, integrated part of the wine.

**Do bench trials first:**

Ah, the Wine Wizard's other mantra: "Do your bench trials, my children!" (How many years have you been hearing me say that?) Well, I repeat it so often because it's so important. There's nothing worse than trying to make a little tweak only to find that you've made your wine so tart it's undrinkable. The solution is to do tiny trials using small, measured amounts of your wine as well as your additive. My favorite volume to work with is 50 mL of wine. Then you can either measure in dry powder (if you have a scale that goes down to units that small) or dose in little amounts of a 10% (10

g/100 mL) solution of tartaric acid until you get to a level that has the taste and balance you want.

If you've got a pH meter and can check what kind of final measurement that gives you, even better. If you're serious about winemaking (or brewing, or kombucha, or cider, etc.) you'll want to invest in a couple of micropipettes (Eppendorf is a classic brand, but there are other, cheaper options available. Micropipettes, which can measure out 5–100 or 100–1,000 microliters. Note that 1,000 microliters = 1 mL) to allow one the ability to run all sorts of bench trials on small amounts of wine and even smaller amounts of additives.

Another great benefit of acidulating after your wine is pressed is that you can measure out exactly how much you'll need, an almost impossible task when your grapes are sitting on skins.

### **Re-check post-addition:**

After you make your tartaric addition (after your bench trials show you the indicated amount), make the addition, stir it into the wine completely, and re-check the pH and titratable acidity, or TA, (if you can) about 24–48 hours afterward. This will help to ascertain if your addition was done correctly.

Keeping your acidity at appropriate levels (high enough, pHs low enough) after malolactic fermentation is complete is critical for proper wine health and aging. Not only will an appropriate acid level make sure spoilage bacteria have a harder time getting a foothold, but it'll also make your wine taste more balanced and will make your free SO<sub>2</sub> additions more effective. Best of luck with your wine!



# Properly Measuring Wine Cap Temperature

Q

In this great article about Syrah: <https://winemakermag.com/article/648-super-syrah>, I found the following: “Syrah needs a warm fermentation, at least a day or two with a temperature between 80–90 °F (27–32 °C).”

That got me thinking, how should one measure the temperature of the fermentation? In the cap before punching down (that's not an average temperature but a local maximum), or on top of the cap after punch downs, or someplace else?

I tried to search for the measuring process but have not found one yet. Could you please point me to an article that describes it, if there is one?

A

That is a great question and I'm really glad you asked. Sometimes when those of us who have been making wines for quite some time write about some technique, process, or concept that we may think of as “simple,” we need to rethink for a moment that how we describe something might not be so obvious to everyone. I think your instincts are pointing you in the right direction. During active

fermentation, the cap (the grape skins that float to the top of the vessel) can get very hot and so the cap's temperature is definitely not indicative of the temperature of the entire must/fermentation.

I'm not aware of any specific article that points to "how to measure the temperature of a fermentation" but I'll pass on to you what I know from how I was trained over many harvests and how I still conduct temperature measurements today. As you say, the cap is always a local temperature and during the peak of fermentation, when we want to make sure we're getting a red fermentation warm enough to extract "the good stuff" (anthocyanins, tannins, etc.) but we don't want it so hot that the yeast starts to be inhibited (no one wants cranky yeast), the cap will always be hotter than the juice below. This is why I will only "take the temperature" of the overall fermentation after a really good punch down or pump over after the tank is well mixed.

Let's say you've got your fermentation going in a one-ton (910-kg) macro bin and it's been ripping along at about three °Brix drop per day and is now at about 10 °Brix. This is just about at peak fermentation time. I'd wager the cap would be super-hot and the wine would be slightly cooler below. Give your macro a big punch down, going over the surface at least twice, very vigorously. Then, sink your cylinder or sample-collecting device underneath the cap about 2/3 of the way down (covered with your hand), let it fill, and bring it back up. That'll give you a good idea of the overall, mixed temperature of that fermentation. That's the 80–90 °F (27–32 °C) range you want to try to hit. In a stainless steel tank, you'd do a decently long pump over to mix the tank well and then would take a sample from the sample valve, which is usually about 1/3 of the way up from the bottom of the tank. Winemakers may have their own specific definitions or techniques, but I'm pretty sure most of us means a "well-mixed, just-punched-down" temperature when we talk about starting, finished, or peak fermentation temperatures.



## **Our favorite vintages and their precarious mountainside homes are at risk due to climate change, environmental scientists warn**

Date: July 14, 2023

**This article was recommended by PWC member, Paul Rogers**

Tucked into the hillsides of Italy, Portugal, and Spain, some of the world's most famous -- and most difficult to maintain -- vineyards are heralded for their unique flavor profiles and centuries of tradition. But as extreme weather and changing socioeconomic conditions make this so-called "heroic viticulture" even more challenging, scientists worry these grapes and their cultural histories are at risk. In a Backstory published on July 14 in the journal *iScience*, researchers argue that farmers and scientists must work together to protect some of the world's most celebrated wines.

"The risk is not only losing an agricultural product or seeing a landscape change,

negatively impacting the local economy," write the authors from the University of Padova. "The risk is losing entire communities' history and their cultural roots."

Vineyards are considered "heroic viticulture" sites if they have a slope steeper than 30 percent, are located on small islands or at an altitude higher than 500 meters above sea level, or if they incorporate vines grown on terraces. The name "heroic" originated from the inherent difficulty of cultivating and harvesting crops in these landscapes. Some of the most famous, centuries-old examples of heroic viticulture include the Prosecco Hills of Conegliano and Valdobbiadene and the traditional vineyards of Pantelleria Island, both of which are protected by UNESCO.

"The great effort required to manage these areas reinforces the specific human-environment connection," write the authors. "This is why they are recognized as cultural uniquenesses of primary historical and social importance, where traditional knowledge is still the determining element."

In the Backstory, the authors list soil degradation and drought as the biggest climate change-related risks to heroic viticulture. They also argue that the vineyards face several significant socioeconomic barriers.

"The last half past century has been characterized by rural exodus and a gradual abandonment of mountain landscapes," the authors write. "The new generation is unwilling to continue working under extreme conditions if economic benefits are insignificant."

In order to protect heroic viticulture sites, the authors suggest several forms of potential solutions, from strategic communications designed to unite scientists, farmers, and consumers to onsite solutions like small water storage systems integrated into the vineyard landscapes that prevent runoff and retain water for future usage. They also underline the importance of education, including "educating the new generation about the benefits of rural reality, the need to preserve cultural heritage, live in equilibrium with the environment, and to have a sustainable approach to agriculture."

"The key to success lies in combining the traditional knowledge of winemakers with innovation and scientific rigor," write the authors. "In this way, farms can work closely with scientists to optimize investments for a more functional, sustainable, and safe agricultural landscape -- a winning alliance to face these diverse natural and anthropogenic challenges."





# Reference Library

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. Some are downloadable from the source such as Scott Lab. All are in PDF format, e-mail Ken Stinger at [kbstinger@frontier.com](mailto:kbstinger@frontier.com)

- Scott Lab 2023 Winemaking Handbook –18.4MB – 140 pages
- Scott Lab 2022 - 2023 Cider Handbook – 2.1 MB – 73 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 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 – 13.5 MB, 10 calculators
  - Wine flavors, faults, and taints - 88 KB, 11 pages

(updated 6-28-2023)



You know it's a rough neighbourhood when you see a bird with an ankle monitor carrying a knife...





# Portland Winemakers Club

## Leadership Team – 2023

President: **Bob Hatt**

[bobhatt2000@yahoo.com](mailto: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 / Jim Ourada**

[bt.grapevine@frontier.com](mailto:bt.grapevine@frontier.com)  
[jmourada57@gmail.com](mailto:jmourada57@gmail.com)

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

Secretary: **Ken Stinger**

[kbstinger@frontier.com](mailto:kbstinger@frontier.com)

- Communicate regularly about club activities and issues
- Monthly newsletter
- Keep an updated list of members, name tags, and other data

Chair of Education / Speakers: **Rob Marr**

[mdbmarr@live.com](mailto:mdbmarr@live.com)

- Arrange for speakers & educational content for our meetings

Chair for Tastings: **Brian Bowles / Jolie Bowles**

[bowles97229@gmail.com](mailto:bowles97229@gmail.com)  
[jolie97229@yahoo.com](mailto:jolie97229@yahoo.com)

- Conduct club tastings
- 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: **Al Glasby / Bob Thoenen**

[alglasby@gmail.com](mailto:alglasby@gmail.com)

[bobthoenen@yahoo.com](mailto:bobthoenen@yahoo.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: **Rob Marr**

[mdbmarr@live.com](mailto:mdbmarr@live.com)

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

Chairs for Social Events: **Mindy Bush / Marilyn Brown**

[mindybush@hotmail.com](mailto:mindybush@hotmail.com)

[brown.marilynjean@gmail.com](mailto:brown.marilynjean@gmail.com)

- Gala / Picnic/parties

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<http://portlandwinemakersclub.com/>