



# Portland Winemakers Club

August 2024

“Bob’s Blurb”

## 2024 Monthly Events

January 17th.  
Discuss plans and ideas for 2024

January 26st.  
Gala

February 14th.  
Speaker: Dr. Rich DeScenzo from ETS Labs, “Indigenous yeast fermentation observations”.  
NOTE: This is in place of our normal Feb. 21<sup>st</sup> meeting.

March 20th.  
Tasting of members barrel samples.

April 17th.  
Tips and tricks and demo night.

May 15th.  
Tasting & judging, member produced Bordeaux Reds

June 19th.  
Tasting & judging, members produced all Whites, Rose’ & sparkling

July - No meeting  
Annual Picnic 13<sup>th</sup>, \$10 ea. fee

August 21st.  
Tasting & judging, member produced other Reds & fruit wines

September 18th.  
Speaker: Geologist Dr. Scott Burns, “Tasting Terrior in the Pacific Northwest”

October 16th.  
Tasting & judging, member produced Pinot Noir

November 20th.  
Crush Talk

December 11th.  
Elections, Planning for Next Year  
Wine-related tours may be scheduled on non-meeting days.

July and August are my slow months for wine. Mostly just topping and a few other cleanup and organization tasks before harvest approaches. Sorry we had such a short stop at the PWC summer picnic, but we had another family get together that same afternoon. I did not get much chance to chat, even less chat wine. Thanks to Barb Thompson/(and Ken and Barb Stinger) for running the show at the Washington County fair. It was interesting to do an "official" blind tasting of other peoples wine with score sheets. My first time as a judge. It was a little intimidating being there with other more seasoned tasters. But it all went very smoothly. The past two weeks, no wine thoughts went through my head as I was busy pressure washing and staining my deck. I finished that (with just a few small things left to do) I am starting to think about harvest. The season seems normal. No unusual extremes here in the Valley. Lets hope things continue on pace for a late September/early October harvest. I am looking forward to this months "Other Reds and Fruit wines" tasting. Not Bordeaux, Not Pinot Noir. Get there a little early to get your bottles in because I have the feeling that there will be plenty of different wines to taste and we need to cut off the entries at around ten wines. I will be back to topping barrels and probably bottling a couple of carboys from 2022. Happy wine making. see you in August.

Bob



## Upcoming events / Save the date

The next PWC meeting is scheduled for Wednesday, August 21st in the basement of the Aloha Grange starting at 7:00 pm. After a short business meeting, We will have a Tasting & judging of member produced other Reds & fruit wines. **Other reds are varietals such as Tempranillo, Syrah, Petite Sirah, Zinfandel, Sangiovese, Nebbiolo, Barbera, Grenache, etc.. Do not include Bordeaux varietals or Pinot Noir (e.g. Bordeaux varietals are Cabernet Sauvignon, Merlot, Malbec, Petit Verdot, Cabernet Franc, Carmenere & Touriga Nacional.)** Please bring 2 glasses for this event.

- Take time to 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.

## Meeting Notes

(There was no meeting in July)

## First Annual Portland Winemakers Club Washington County Fair Amateur Wine Competition



The judges were Member Bob Hatt; member Craig Bush & Rudy Marchesi from Montinore Estate & Biodynamics expert.

Thanks to Barb Thomson for her excellent organization and a very capable table of judges.  
(see next page for competition results)





## 2024 AMATEUR WINEMAKING COMPETITION

Portland Winemakers Club - [portlandwinemakersclub.com](http://portlandwinemakersclub.com)

Fair ID #	Winemaker	Class	Year/Type	Dry/Sweet	Vineyard or Region	Ribbon
BB5648	Ken Stinger	02	2020 Nebbiolo	Dry	Red Mountain, WA	Purple Best of Show
F27653	Rob Marr	01	2023 Rosé (Pinot Noir)	Dry	Willamette Valley	Blue
BD5256	Ken Stinger	02	2021 Merlot	Dry	Selah, Washington	Blue
8BFB90	Mike Sicard	02	2023 Red Blend (20% Blackberry)	Dry	Columbia Valley and Beaverton, OR	Blue
9A869F	Jeremiah Deines	02	2023 Barbera	Dry	Hillsboro, OR	Blue
D00031	Ken Stinger	02	2021 Cabernet Sauvignon	Dry	Selah, Washington	Blue
D5371A	Barb Thomson	01	2022 Viognier	Dry	Richland, WA	Red
29A134	Al Glasby	01	2023 Viognier	Dry	Eastern Washington	Red
FA2016	Barb Thomson	01	2023 Chardonnay (no oak)	Dry	Richland, WA	Red
CB33CE	Rob Marr	02	2022 GSM	Dry	Eastern Washington	Red
E57858	Rob Marr	02	2022 Syrah	Dry	Eastern Washington	Red
54B5EB	Rob Marr	01	2023 Viognier	Dry	Willamette Valley	White
FA6B62	Mike Sicard	01	2023 Viognier	Off-dry	Willamette Valley	White
0B69A0	Barb Thomson	01	2023 Rosé (Sangiovese)	Dry	Richland, WA	White
92BCFB	Al Glasby	02	2022 Sangiovese	Dry	Eastern Washington	White
D6D52F	Mike Sicard	01	2023 Rosé (Pinot Noir)	Dry	Willamette Valley	
3E03AB	Mike Sicard	03	Non-vintage "Plumset" Plum Win	Sweet	Beaverton, OR	

Here are a couple pictures from our annual picnic held at Bill & Marilyn Brown's farm & vineyard on July 13<sup>th</sup>.



# Why You Should NOT Make Wine At Home

Let's say we were hanging out in the backyard, drinking some fantastic Centralas Pinot Noir, and you said, "I'd like to make wine at my house. Could you teach me how?"

My first reaction would be, "That's just the wine talking. Let me know how you feel in the morning." And if you called me bright and early the next day, still wanting to learn how to make wine at home, I'd still try to talk you out of it. Here's why.

## **1. Making wine at home won't save you money. In fact it will cost more than buying good wine.**

There are large pieces of equipment that you pretty much need to buy – a press, a corker, fermentation containers, storage containers, maybe a destemmer – plus myriad odd and ends and lots of supplies that you need to buy – like grapes (even if you grow them, there's a cost), stoppers, bubblers, racking tubes, sulfites, bottles, and corks, at the minimum. Plus there's your time, which has some value. Even if you keep your equipment and supplies costs to the bare minimum, I would wager that a careful accounting of the time you spend will add up to a per bottle price that will make every wine at Trader Joes seem like a bargain.

## **2. Making wine at home is hard work.**

It's physical labor that includes getting up before dawn to pick hundreds of pounds of grapes, schlepping them in and out of your car, house/apartment, etc. You'll need to heft 60 pound carboys – or even heavier barrels - filled with wine, unwieldy fermentation bins, and bulky equipment. You'll be wet a lot of the time, and often cold. Your back will be sore.

## **3. Making wine is about 80% cleaning.**

Seriously, you will spend more time cleaning than any other winemaking task. You clean and sanitize equipment and areas before using, after using, and between using. It's tedious. It's not why you want to make wine, yet it's an obligatory part of the process. Your hands will prune.

## **4. It's hard to make good wine at home.**

If none of the above deters you, this fact may be the clincher. Making wine on a large, commercial scale affords many luxuries you don't have as a home winemaker. Sure, you can carefully make a 5 gallon batch of wine at home with decent results, most of the time. But there are a lot of ways that your wine will be hobbled, from a quality standpoint, and may run into problems.

The number one quality issue is that you will most likely not be able to get quality grapes. People who own high quality vineyards in prime regions have more important uses for their grapes, don't want to waste the time and labor on your small request, and don't want to risk damage to their vines or introduction of a damaging micro-organism by letting you scour their vineyards to pick your own.

Oh, you'll grow your own, you say? Well prepare for a 5 year time-table before you can taste wine from them. New vines need to grow for at least 3 years before you let grapes ripen on them, if you want strong vines that produce decent grapes. And you'll need to tend those vines weekly with, at minimum, sulfur sprays, training, hedging, and leafing. In the winter you'll need to prune and do dormant season spraying.

You'll need to invest in trellising, bird netting, a cat to patrol for rats, and a dog to

patrol for raccoons and opossums, and chickens to eat the grubs in the soil that turn into grape-eating beetles. And if you are lax for a moment in any of these areas you could lose a lot of your grape crop. Also, how much room do you have? Enough for 15 or 20 vines? You probably won't even end up with 5 gallons of wine from that. Unless you over-crop, which of course will likely diminish quality.

By the way, where do you live? Anywhere outside of California, Oregon, and Washington? Well, good luck then. Multiply everything I said above times ten.

Even if you successfully grow, or source by other means, a decent harvest of grapes, you still have all the issues of making a small batch of wine. Smaller quantities of wine are inherently exposed to more oxygen, which can lead to more issues with spoilage micro-organisms. And you won't have the ability to hide the flaws of one batch by blending with another.

It's nearly impossible to use a full-sized barrel at home, which is one of the reasons good commercial wine tastes the way it does. Using a small barrel has its own challenges, and no decent barrel is cheap. Adding oak cubes or chips to a carboy can be tricky and easy to overdo, plus you don't get the micro-oxygenation and concentration of barrel storage.

### **Conclusion**

I have made wine at home for over ten years. Doing so is partly what drove me to start Centralas. I wanted, finally, to make some really good wine. I had made some decent wine, but never achieved the quality that I wanted. Several times I ran into issues that ruined the entire harvest. When you understand how precious a person becomes about their homemade batch of wine, you'll realize the extent of the heartbreak at having one of those batches ruined.

When you consider these realities, the challenges and the costs, you may just want to spend your time and money at a really nice wine store splurging on some grand crus. Believe me, it will cost less and taste better than anything you can make at home.

If none of this deters you, you are probably someone who likes to cook elaborate dinners, had a chemistry set in elementary school, had an Italian grandfather, and you are probably bad at math and tend to ignore good advice. If so, you're like me (minus the Italian grandfather). For you, there is no hope. You're a mentally deranged obsessive with more passion and will than common sense.

I wouldn't wish home-winemaking on you, but since your fate is sealed by virtue of the fact that you've already read this entire article and are still reading I offer you this: When you make wine you will learn many things that you couldn't otherwise know about wine. And, if you ever happen to produce a decent bottle, and manage to not drink it for long enough to allow it to age to perfection, then, when you are able to open and taste it and share it with friends, you'll know a sense of accomplishment that is rare and, perhaps for nutjobs like us, worth all the effort.

P.S. If you, against all better sense, decide to make your own wine I offer winemaking consultation via phone at \$65/hr. I give personalized guidance based on the specific grapes and equipment you're working with, according to the style of wine you want to make. Just use the [contact form](#) to schedule a phone call with me.

Or...

Skip the disaster that homemade wine can be. [Drink our wine](#) instead.



# Apples, Meet Grape Pomace

Written by Paul Knox and Sara Holt-Knox

Fermentation experiments combining fresh apple cider with the pomace of our white winemaking has become an annual component of our fall in recent years.

We are part of a 12-person amateur winemaking group whose origins go back over 30 years, the second half of which we have been active members. Through the group we buy grapes from Lonesome Spring Ranch located in the warm, well-drained Rattlesnake Mountain AVA in Yakima Valley near Benton City, Washington. We vary our annual red and white grape variety selections to fit our interests — for the past six years we have made Roussanne, Sauvignon Blanc, Viognier, and Chardonnay.



We live on two acres in Olympia, Washington, with nine apple and pear trees of various sorts — some heritage trees (our house is 99 years old) — and some dwarf trees we have planted. Each year, we do cider crushes with friends. As none of our apple trees are specifically hard cider varieties, the results of our fermented cidermaking often have been unimpressive. Around the same time we began making cider we began to explore the world of “orange” wines — white wines that are fermented with the skins.

The combination of the two separate fermentations got us thinking. In 2017, we decided to take some of the pomace from our group’s Viognier crush/press and add it to our 10-gallon (38-L) fermenter of fresh-pressed apple cider. Our hope was that the skins, stems, seeds, and residual juice from the grapes would complement the apple cider to make a pleasing combination. We first doused it with sulfur dioxide for 24 hours and then pitched with a white wine yeast and fermented on the skins as one would do with an orange wine.

As the fermentation was slow, we left it on skins for two weeks and then pressed and racked in mid-October. Over the next 5 months, we racked two more times and also added oak chips in the carboy for final aging and then bottled in mid-March 2018. Notes from that first batch say the result was “damn good!”

We have continued this process the past seven years, each year using our apple cider (often with some pear juice added) and whatever grape pomace is available. Our experiences have included:

- A variety of yeasts: Lalvin K1-V1116 and other fruit-forward white wine yeasts.
- Adding some Petit Verdot pomace, resulting in a blush color cider.
- Adding a few cups of corn sugar to overcome low °Brix.
- Adding toasted oak cubes and barreling in an older 5-gallon (19-L) oak barrel.

Some batches have been better than others, but each has resulted in a light wine good



for summer drinking, with a 7–9% ABV. Once or twice the results were very thin and without much nose or complexity of flavor. Higher skin-to-apple ratios seem to help add more vitality, and if the °Brix is very low (under 18), chaptalizing has improved the outcome. Thus far we have used taste and gut over firm data in adding sugar.

We think they are best when they have developed some natural carbonation, but a few batches held up fairly well without any bubbles. We now are experimenting with adding corn sugar and bottling in beer bottles to gain a slight carbonation.

Most recently, we re-used a small barrel where we had aged an experimental Port-style wine and found that it picked up a lot of Port-like flavors from the barrel, giving us yet another idea to pursue. How does an oak-aged, skin-contact apple Port sound?



## Optimizing and Troubleshooting Aeration-Oxidation for Free SO<sub>2</sub> Analysis

How good is your winery's aeration oxidation analysis? Follow these steps to ensure consistent accuracy of free SO<sub>2</sub> measurements of your wine.

AUGUST 26, 2021



In a **previous post**, we discussed the importance of measuring and adding Free SO<sub>2</sub> in wine to control the level of oxidation that can occur throughout the maturation and aging process. Although several methods and tools are available for making these measurements, the aeration-oxidation method is generally considered the most accurate and reliable by the winemaking industry – a gold standard of sorts. For this reason, BarrelWise used aeration-oxidation as the calibration benchmark for

development of our proprietary Free SO<sub>2</sub> sensor.

Unfortunately, there are two downsides to using aeration-oxidation for measuring free sulfites in wine. Firstly, it takes a long time – between 12 and 15 minutes per sample. Secondly, it requires a skilled operator who not only knows the process and how to use the equipment but can also ensure that the environment and reagents are adequate for generating accurate results.

How much of an issue will arise if one of your solutions or protocols is off? Through a set of experiments conducted in the BarrelWise laboratory by our R&D Enologist Brittany Goldhawke, we have identified several issues that can cause significant deviations of Free SO<sub>2</sub> measurements from your true values.

Common issues with aeration-oxidation evaluated in this experiment include:

- Measuring Free SO<sub>2</sub> in wine at common winery/cellar temperatures
- Improper concentration of Phosphoric acid
- Improper concentration of Sodium Hydroxide (NaOH)
- Improper concentration of Hydrogen peroxide (H<sub>2</sub>O<sub>2</sub>)

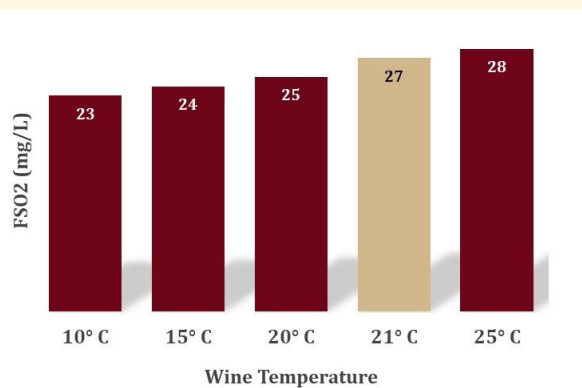
## The effect of temperature in measuring Free SO<sub>2</sub> in wine with aeration-oxidation

Not only does temperature play a role in determining the amount of wine evaporation and ullage a wine barrel may experience, but it is also a key parameter in influencing the SO<sub>2</sub> equilibrium in wine.

Temperature is one of the factors that determines the percentage of SO<sub>2</sub> that will be present in the molecular phase. At lower temperatures less molecular SO<sub>2</sub> will be present, and at higher temperatures, more molecular SO<sub>2</sub> will be present. At very high temperatures, like those used for total SO<sub>2</sub> analysis, hydrolysis of bound SO<sub>2</sub> to free SO<sub>2</sub> can occur, resulting in significantly false high readings. Standard aeration-oxidation protocol by the OIV calls for an adjustment of wine temperature to room temperature (20-21°C).

It would certainly reduce the time required for the analyses if you could simply measure Free SO<sub>2</sub> in wine without waiting for it to come to temperature. So what would happen if you disregarded the protocol?

Holding all other parameters constant, we measured the Free SO<sub>2</sub> in a red wine sample at 5 different temperatures that would commonly be found in a winery ranging from 10°C to 25°C. We found that as temperature decreased so did the Free SO<sub>2</sub> values (~1-2mg/L for every 5°C decrease). If you are experiencing significant deviations from what your true Free SO<sub>2</sub> values are, temperature (at these values) may be the culprit. The major takeaway here is to keep your analyses consistent and run your wine samples at the same temperature each time.



*Fluctuations in Free SO<sub>2</sub> (mg/L) measurements of the same red wine sample at 5 different temperatures commonly found in wineries. Accurate readings of Free SO<sub>2</sub> achieved at temperatures between 20 and 21 degrees Celsius (room temperature). Wine at temperatures lower and higher than room temperature, resulted in low and high Free SO<sub>2</sub> values, respectively.*

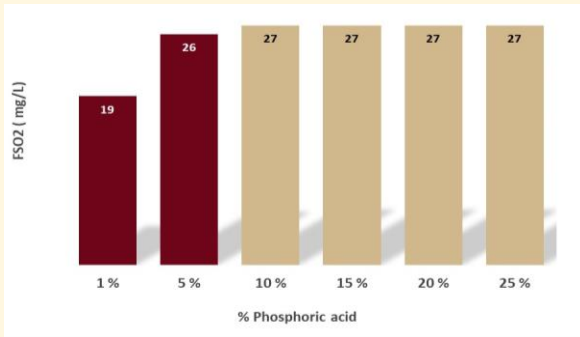
## Inaccuracy in wine Free SO<sub>2</sub> measurement due to improper concentration of phosphoric acid

Another key element of aeration-oxidation is the acidification of the wine sample by the addition of a 25% phosphoric acid solution. Why do we need to acidify the wine sample first? Aeration-oxidation runs on the premise of pushing molecular SO<sub>2</sub> gas out of the wine sample by aspiration, where it will travel through the column and into the H<sub>2</sub>O<sub>2</sub> trap. At this point, the SO<sub>2</sub> is oxidized by H<sub>2</sub>O<sub>2</sub> to sulfuric acid, where it can be titrated with NaOH. To get all the Free SO<sub>2</sub> in the wine into the gas phase, we must first convert it to molecular SO<sub>2</sub>. By adding 25% phosphoric acid, we can reduce the pH so that all available Free SO<sub>2</sub> shifts to the molecular form of SO<sub>2</sub>. But what happens if you make a mistake and make your phosphoric acid outside of the recommended concentration of 25%?

Since the pH doesn't change much at concentrations higher than 25%, we evaluated the use of 5 different concentrations of phosphoric acid below 25%. We used the same red wine with a known value of 27mg/L Free SO<sub>2</sub> and held all other parameters constant. We



found that our Free SO<sub>2</sub> remained consistent until the acid concentration dipped below 10%. If you are experiencing out-of-range Free SO<sub>2</sub> values when using aeration-oxidation, it is likely that your acid concentration is not the culprit, unless you think it may be less than 10%. We advise you to test and troubleshoot other parameters first to find your issue.

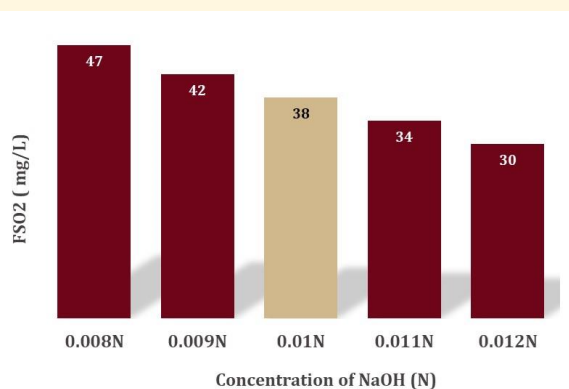


*Fluctuations in Free SO<sub>2</sub> (mg/L) measurements of the same red wine at 7 different concentrations of phosphoric acid at room temperature (21°C). Accurate readings of Free SO<sub>2</sub> were achieved with phosphoric acid concentrations between 10% and 25%*

### **Inaccuracy in wine Free SO<sub>2</sub> measurement due to improper concentration of NaOH**

After all the Free SO<sub>2</sub> is out of the wine solution and oxidized to sulfuric acid, the next step in the analysis is to titrate with 0.01N Sodium Hydroxide. This step can create several opportunities for errors. The first problem is that accuracy and precision rely on the technical skill of the technician performing the titration. Secondly, NaOH in solid form is very hygroscopic, meaning it absorbs moisture. If you are making your 0.01N NaOH solution from weighed-out solid NaOH, you must ensure that its container is kept airtight. NaOH as a standard solution can also absorb CO<sub>2</sub> from the air, which will form sodium carbonate, inevitably causing errors in your acid-base titrations. To ensure that your standard 0.01N NaOH is always up to par, perform an acid-base titration daily of your 0.01N NaOH to a set volume of 0.01N HCl. If your solution is good, you should titrate equal volumes of base to your acid. But what happens if you take a shortcut, skip the NaOH check, and just assume that your solution is perfectly good?

We evaluated a standard 40mg/L SO<sub>2</sub> solution (KBMS in distilled water) for Free SO<sub>2</sub> with aeration-oxidation. We ran the test on the standard in 5 separate reactions and using 5 different concentrations of NaOH for the final titration step. We found that a difference of 0.02N from the standard 0.01N NaOH concentration resulted in a difference of 8-9mg/L of Free SO<sub>2</sub> from the true value. When considering what is causing the source of error in your analysis, an incorrectly made or expired solution of NaOH is a big culprit. Consider checking your NaOH concentration first when troubleshooting problems with your aeration-oxidation setup.

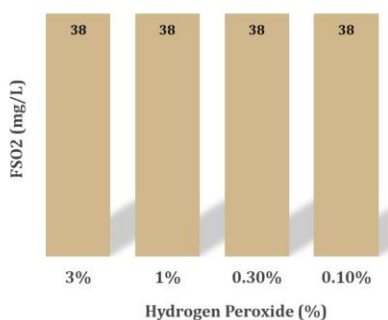


*Fluctuations in Free SO<sub>2</sub> (mg/L) measurements of the same 40 mg/L standard SO<sub>2</sub> solution at 5 different concentrations of NaOH at room temperature (21°C). The most accurate readings of Free SO<sub>2</sub> achieved at a concentration of 0.01N NaOH.*

## Inaccuracy in wine Free SO<sub>2</sub> measurement due to improper concentration of Hydrogen Peroxide (H<sub>2</sub>O<sub>2</sub>)

The H<sub>2</sub>O<sub>2</sub> trap is another crucial step in the aeration-oxidation analysis. The concentration of H<sub>2</sub>O<sub>2</sub> must be enough to trap and ensure full oxidation of SO<sub>2</sub> to sulfuric acid. Common procedures are to use a saturated solution of 3% H<sub>2</sub>O<sub>2</sub>, although some protocols suggest that even 0.3% is enough. But what happens if you accidentally miscalculate your volumes and make a solution that is lower than 0.3%? Another problem might arise if your H<sub>2</sub>O<sub>2</sub> solution is exposed to sunlight. In this case, the H<sub>2</sub>O<sub>2</sub> decomposes to water and oxygen, and the solution strength is reduced. What would be the consequences of your Free SO<sub>2</sub> values?

To assess what would happen if this problematic scenario occurred, we experimented with a range of concentrations from 3% to 0.1% H<sub>2</sub>O<sub>2</sub>. We found that at all concentrations, there was sufficient H<sub>2</sub>O<sub>2</sub> to trap all SO<sub>2</sub> and oxidize it to sulfuric acid. Even though lower concentrations of H<sub>2</sub>O<sub>2</sub> worked for us, we still advise that a 3% solution is a good protocol to stick to, to allow room for making potential errors in making/expiration of your H<sub>2</sub>O<sub>2</sub> solution.



*Free SO<sub>2</sub> (mg/L) measurements of the same 40mg/L standard SO<sub>2</sub> solution at 4 different concentrations of H<sub>2</sub>O<sub>2</sub> at room temperature (21°C) using aeration-oxidation. All concentrations tested result in accurate readings of Free SO<sub>2</sub>.*

### Optimizing your aeration-oxidation analysis is the key to quality SO<sub>2</sub> management

If your wine laboratory has an aeration-oxidation setup, it is incredibly important to get the most out of your analyses by optimizing every step of the protocol. Ensuring that your wine temperature is at room temperature before running the analysis helps to provide accuracy and consistency in results. To ensure problems do not arise and to save yourself time in troubleshooting, always check your solutions daily. Start your day by checking your 0.01N NaOH solution by titrating against 0.01N HCl. Prepare a standard SO<sub>2</sub> solution to calibrate your setup daily and assess the accuracy of your phosphoric acid and H<sub>2</sub>O<sub>2</sub> solutions. Ensure your H<sub>2</sub>O<sub>2</sub> is stored in the dark, in the fridge, and is always at the perfect starting color before analyses.

Follow the above steps, and you can better optimize the SO<sub>2</sub> management and quality of your wine. This article was written by Brittany Goldhawke



**POOKIE LOOKING  
ABSOLUTELY FIRE TONIGHT**



**“You know, son, this is the dawning of the Age of Asparagus, Age of Asparaguuuus, Asparaguuuuuuuus, Aspa...ra...guuuus.”**



## Reference Library

(updated 4-5-2024)

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 2024 Winemaking Handbook –13.3MB – 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
- A Guide to Fining Wine, WA State University - 314 KB - 10 pages
- Barrel Care Procedures - The Beverage People - 100 KB - 2 pages
- Barrel Care Techniques - Pambianchi – 42 KB – 3 pages
- Enartis Handbook – 5.1 MB - 124 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

# Portland Winemakers Club Leadership Team – 2024

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**

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

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

Secretary: **Ken Stinger**

[kbstinger2@gmail.com](mailto:kbstinger2@gmail.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 **Paul Natale**

[paulnatale6@gmail.com](mailto:paulnatale6@gmail.com)

- Arrange for speakers & educational content for our meetings

Chair for Tastings: **Brian Bowles / Mike Sicard**

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

[msicard@willamettehvac.com](mailto:msicard@willamettehvac.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: **Bob Thoenen / Tyson Smith**

[bobthoenen@yahoo.com](mailto:bobthoenen@yahoo.com)

[tyson@tysonsmith.com](mailto:tyson@tysonsmith.com)

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

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- Gala /Picnic/parties

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