



# Portland Winemakers Club

December 2025

“Bob’s Blurb”

The meeting is a week early in this year (December 10) to help people avoid holiday conflicts.

Thanks to everyone who volunteered at the different positions for the past year.

December is elections and planning for the following year. Think about stepping up (volunteering) for one of the positions; Speaker/Education Chair, Contests, Tours, Grape Purchasing, Treasurer, Secretary, President. If not this year then when?

Sorry I missed most of the November Crush talk. I know I shared some of my trials/tribulations in the last newsletter.

Most of my wines are getting close to being done with Malolactic fermentation, So time to get busy bottling some barrels, so I have some place to put the 2025's which are in the carboys (picture attached).

Bring holiday cheer and some wine! See you soon.

Bob



## 2025 Monthly Agendas

### January 15th

Tips and tricks, Garage sale

### January

Gala –,  
5 – 9 pm, \$15 per person

### February 19th

Speaker: James Osborne, OSU  
Enology Professor

### March 19th

Tasting & judging, member  
produced “Other Reds” #1  
(excluding Bordeaux, Pinot Noir,  
Italian reds)

### April 16th

Barrel tasting; member  
produced, any variety

### May 21st

Tasting & judging, member  
produced Bordeaux Reds

### June 18th

Tasting & judging, members  
produced all Whites, Rose’ &  
Sparkling

### July - No meeting

July 19th, Annual Picnic, \$10 ea.  
Fee, 1:00 – 5:00

### August 20th

Speaker: Patrick McElligott, wine  
sensory evaluation.

### September 17th

Tasting & judging, member  
produced “Other Reds” #2  
(Italian reds)

### October 15th

Tasting & judging, member  
produced Pinot Noir

### November 19th

Crush Talk

### December 10th

Elections, Planning for 2026

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

# Upcoming Events / Save the Date

The next PWC meeting is scheduled for Wednesday, December 10<sup>th</sup> in the basement of the Aloha Grange starting at 7:00 pm. We will elect the 2026 leadership team and establish a plan for the 2026 calendar. Bring a bottle to share, a snack for the potluck table and a bottle for the exchange table.

- 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), give it a look, Join the group and submit some posts of your own.

## November Meeting Notes

**Note that the December meeting is on Wednesday December 10 (second Wednesday of the month)**

- December Meeting will include Officer elections. If you are interested in helping out the club and taking an officer position, contact Bob Hatt.

- Gala Update:

January 17, Parret Mountain Cellars.

Cost is \$15 per person.

Attendees will need a current waiver (will be available), guests also need to sign waiver

This is a good time to pay 2026 dues, dues are \$25 per year.

Use of Uber / Lyft is recommended.

- Treasurer:

Next meeting is December 10<sup>th</sup> at the Aloha Grange.

Still have club hats available to purchase \$20.

- Tours:

Ruby vineyard tour coming up, December 6, 11 - 12:30.

Not able to waive tasting fee but will have some reserve wines for tasting.

Winemaker will be present as part of the discussion.

Signup took place, a reminder email has been issued to canvas members.

- Grape Buy:

Lower than 2024 in terms of numbers.

Same number of people but lower purchase quantities.

Jamison had a higher level of orders as local deliveries resumed.

- Competitions:

Newport competition coming up soon, January deadline.

WineMaker Magazine competition also coming up a month later.

The focus of the November meeting was crush talk. A few highlights from the discussion:

- Bob used lysozyme to improve press yields on Chardonnay.
- Ken is testing ML Prime – a malolactic bacteria specifically designed for use with primary fermentation (added one day after primary yeast inoculation).
- Steve led a discussion on various techniques to deal with wooden barrels that are leaking.
- \* Paul discussed the importance of measuring YAN and adjusting nitrogen additions to avoid stuck fermentations.



## A few clips extracted from WineBusiness Monthly –

*“At the risk of stating the obvious, it is a challenging time for grape growers. We know that California crushed the fewest number of grapes in 20 years, that wineries are not renewing contracts.*

*Our annual vineyard survey, indicated grape growers across the U.S. had to sell nearly half of their 2024 crop for prices that were lower than the average prices paid the prior year. While the impact varied regionally, the message was clear: the industry is going through a period of transition.”*

*“When industries go through a downturn, like wine is currently experiencing, it’s not uncommon for lenders to tighten covenants and terms until improving trends can readily be identified.”*

## Prep Work Makes the Dream Work

*To fine or not to fine is ultimately a winemaking question.*

*After complaints of what looked like glass shards at the bottom of one of their red wines, the enologist at Columbia Valley’s Mercer Estates, Samuel Elliot, sought a fining product which could eliminate tartrate instability in both their red and white wines.*

*Cold stabilization isn’t very common for red wines; the number of consumers actively chilling their wines, before opening the bottle, isn’t nearly as high as for white wines. However, there is still some concern over unsightly deposits and sludge, said O’Shaughnessy’s Fitzgerald. “It’s more like sediment,” she described. “It’s not going to hurt anybody, but it’s definitely a visual defect.”*

*A combination of polysaccharides, pectins and other elements in the wine matrix can “crash out of solution” when they are oxidated. To prevent this sediment formation, Fitzgerald closely monitors the dissolved oxygen and turbidity of the red wines, both while in barrel and after transferring to tank.*

*In conversation with a representative from ETS Labs, Fitzgerald learned that by keeping dissolved oxygen (DO) under 1ppm and NTU under 30 in bottle, the likelihood of “red wine sludge” is significantly reduced. O’Shaughnessy filters their white wines but not their reds.*

*“Thanks to time in barrel and polyphenolic content, we don’t usually see high turbidity in our red wines,” Fitzgerald said. As for haze, bentonite is still the top solution for binding to proteins. The team at Mercer adds 2 pounds of Bentonite per 1,000 gallons of white juice, which helps clarify the juice before the yeast get to work. However, when that isn’t enough, Elliot turns to “Blancobent”, a purified powdered bentonite that provides protein-absorbing power without stripping aromas. “It’s a very similar product but not as heavy,” Elliot qualified. “It settles a lot faster, and you can filter right off it if you’re in a pinch.”*



It’s time for PWC members to be thinking about entering the Newport Seafood & Wine festival Amateur competition.

Delivery of wine, form and entry fee **no later than January 21, 2026**

### Drop Off Locations:

1. F.H. Steinbart, 234 SE 12th St. Portland, OR
2. Davison Winery Supplies 1819 NE Baker St. McMinnville, OR
3. Salem Brew Supply 2951 22nd St. SE Salem, OR
4. The Home Fermenter Center 1011 Valley River Way Suite 107 Eugene, OR
5. Newport Chamber of Commerce 555 SW Coast Hwy Newport, OR

Also →

**2026 WineMaker International Amateur WINE COMPETITION**

ENTER YOUR **BEST HOMEMADE WINES** IN THE **WORLD’S LARGEST COMPETITION** FOR HOBBY WINEMAKERS!

**DON’T WAIT — SEND YOUR ENTRIES NOW!**  
ENTRY DEADLINE: **MARCH 13, 2026**

Enter your wines and compete for gold, silver and bronze medals in 50 categories awarded by a panel of experienced wine judges. You can gain international recognition for your winemaking skills and get valuable feedback on your wines from the competition’s judging panel.

**Entry Deadline:** March 13, 2026  
Please note **NEW** shipping address:  
Battenkill Communications, Inc.  
c/o Hardpack Distributors  
116 Hills Court / P.O. Box 730  
East Dorset, VT 05253 USA  
ph: (802) 362-3981 ext. 106  
email: [competition@winemakermag.com](mailto:competition@winemakermag.com)

You can also enter online at: [www.winemakercompetition.com](http://www.winemakercompetition.com)

# Barrel Alternatives: Matching quality grapes with oak

By Alison Crowe WineMaker Magazine

I made two barrels of Alexander Valley Cabernet Sauvignon this year, and the barrels are pretty old, so I don't think I'll get a lot of oak aroma or flavor out of them. I really don't want to spend the \$2,000 (!) to buy a new barrel and am wondering if you could recommend how I can get some good aging oak on the wine in a way that's not cheap tasting but would be appropriate to do the grapes the credit they deserve. I got the fruit from a buddy who supplies local famous wineries and I'd like to do the wine justice . . . just not thousands of dollars worth, if you get my meaning

Hey, I see you, I hear you, and I'm so here for you! The average price for a French oak barrel has really become very high in the last couple of years (decades?) and winemaking is an expensive enough undertaking without loading all of that up-front cost into it. A new French barrel can easily cost over \$2,000 and, as far as the straight-up oaky aromas and flavors are concerned, only have about three- or four-years' life in them before they become relatively neutral storage vessels. As an old friend of mine would wryly sniff, "A used barrel is merely medieval Tupperware." I don't agree with him 100% but it is indeed true that the hint of vanilla and that kiss of toasty spiciness we love in a well-made wine becomes increasingly difficult to attain as a barrel gets older. While even neutral barrels provide a quality-enhancing dynamic aging environment where tiny bits of oxygen are allowed ingress over time, the aroma and flavor compounds we associate with top-quality wines, especially Cabernet Sauvignon, require at least a small amount of newer, toasted oak. So, what's a conscientious but impecunious winemaker to do? You can easily level up by introducing some delicious new non-coopered oak into the equation.



*New oak barrels can provide a lot of character to wine, but they are a sizable investment.*

What do I mean by "non-coopered oak" you may ask? It's a term I came up with years ago to describe well-sourced, carefully toasted oak that just didn't happen to be bent and built into a barrel. Far from the sawdust and factory-floor sweepings of 20 years ago, the choice of "non-coopered oak" available to today's winemaker is truly astounding. Just about every major cooper (barrel maker) I can think of is also offering a line (or five!) of wood from their company, which can be administered in something other than barrel form. From small particles the size of a grain of rice to yard-long staves that can be built into aging stacks in stainless steel tanks or concrete eggs, there are many application types to choose from. Any toast level you'd want in a barrel can be found, from untoasted practically white wood all the way up to the highest, coffee-toffee char. In short, if you can dream it for your wine, you can probably find it.

*. . . the aroma and flavor compounds we associate with top-quality wines, especially Cabernet Sauvignon, require at least a small amount of newer, toasted oak.*

pass on my experience to you. There are other products available in the hobby wine world, like Wine Stix, that I have not used. **Stavin** ([www.stavin.com](http://www.stavin.com)): Stavin practically invented high-end, non-coopered oak in the United States and was a first mover in custom toasts and different flavor profiles back in the early 2000s. Their wood is carefully sourced in France, Hungary, or in the U.S. (depending on the origin of oak wanted) and then is either fire-toasted in a metal hoop just like a barrel would be or, in some of their newer lines, kiln-toasted. One of their specialties is a product called Barrel Head, which is a very light toast and is great if your Cabernet has any green or unripe character to it.

Their delivery format is either “granular” (good for fermentation at about 1.5 g/L) or “beans,” which are cute little cubes about the size of the end of my pointer finger. They are small enough to go nicely into a barrel sock type insertion but Stavin also sells perforated metal infusion tubes if you really want to give your barrel a good dose. Stavin also produces an interesting liquid oak additive called “Fire” that needs careful bench trialing to decide if it’s appropriate for your wine. Be careful, a little goes a long way and it’s expensive (but not as expensive as a new barrel!).

**Radoux ([www.tonnellerieradoux.com](http://www.tonnellerieradoux.com)):** A respected French barrel company, Radoux started working in the non-coopered business about ten years ago. Their Pronektar line offers powders, granules, segments, and staves. Their segments are about 2.5-in. square x 1/3-in. thick or 6-sq. cm x 1-cm thick providing an even toast while the staves are about the size and shape of a yardstick and come in mesh sacks or “fan arrays” held together by food-grade zip ties. These are great for hanging in porta-tanks or small fermentation vessels but don’t fit into a barrel. Because the pieces of wood are bigger than a chip or bean, they do take longer to extract. In my experience this is very top-notch oak well worth checking out.

**Barrel Mill ([www.thebarrelmill.com](http://www.thebarrelmill.com)):** This is an unassuming, under the radar company that supplies whiskey barrels and various flavors of oak (delivered in spiral form) for wine aging. I’ve found their spirals to be quick-extracting, in about two months or so, and the flavors and aromas of the oak are pretty well-integrated in that short amount of time. Their barrel-insert spirals are quite affordable, at fractions of dollars per gallon rather than tens or hundreds of dollars per gallon for a new or even once-used oak barrel. What’s pretty cool is that you don’t need to use the entire spiral all at once. In other words, if you want a lower oaking rate per gallon you could simply break off a piece of one and hang it in the barrel. Elegant, convenient, affordable, and tasty.

**G3/Boise/Vivylis ([www.g3enterprises.com](http://www.g3enterprises.com)):** This is a large company that is supplying some innovative products to wine companies large and small. I’ve worked with some of their very quick-extracting chips, which they can provide in a wide range of flavors. These chips extract to give you some “good stuff” in as little as three weeks (though a full 8–10 weeks is preferred) and have less of a “chippy” fake taste than some other “chip-size” oak. Contact the company and request samples for big-bodied red wines. Their SC180XL and Phenesse Lush and Tradition chips do great with Pinot Noir. Cabernet might do better with something like their DC180 or other lines. You can do trials with small volumes before you decide what you’d like to use with your Cabernet (or other wines).



*Oak alternatives, or “non-coopered oak,” come in a wide array of formats and different ones can be used at different stages of the wine aging process*

Long story short (and this is for all my readers, and not just our friend who wrote me this letter) — there is a whole new world of non-barrel oak out there that has been a professional wine industry “secret” for far too long. There are so many more sustainable and more environmentally friendly ways we can age our wine that doesn’t include the use of “medieval Tupperware” (making, transporting, filling, emptying, and cleaning barrels are a leading source of water and energy waste in the wine industry). As my mentor Randall Grahm used to say: “Winemaker, step away from the barrel.” What he usually meant was that we shouldn’t clobber our wines with unnecessary lashings of brand-new oak barrels. What he also meant, because we were living it daily in the cellar, was: “Winemaker, don’t be afraid to use oak that doesn’t come in barrel form.” I encourage you to expand your horizons in similar ways.





*Looks like Rudolph has had too many beers*



## Unconventional Additives

Written by Bob Peak



*28 g of herbs in a jar with 12 ounces of spirit for a week, which I then added to Viognier to make a gallon of dry vermouth*

While it is possible to make wine from grapes without adding anything else, in practice that is rarely attempted. Indeed, home winemakers have available to them a wide choice of products to enhance wine quality and improve the outcome. We add yeast, nutrients, enzymes, tannins, sulfites, and other additives and “processing aids,” and we add direct flavoring with oak barrels, staves, sticks, cubes, or powder. All of these are conventional additives and are also recognized as legal additions for commercial wines.

But what about less conventional additions? There are endless possibilities among extracts, flavorings, herbs, and spices when you make a home wine. There are even commercial wines that use a number of these products. In the U.S., the regulations of the Tax and Trade Bureau recognize a category called “special natural wine” which is defined as having a base of natural wine that undergoes “the addition before, during, or after fermentation, of natural herbs, spices, fruit juices, aromatics, as

Thunderbird and Spanada, as well as newer entries with descriptions like Peach essences, and other natural flavorings.” Wines made under these regulations include venerable names such as Chardonnay and Blackberry Merlot. More traditionally, apéritif wines of European origin have long used a variety of herbs and spices in their production. This group includes both dry (French) and sweet (Italian) vermouth. There are proprietary brands like Dubonnet and Lillet. Dubonnet was first produced as a vehicle for herb additions: It was introduced in 1846 by Joseph Dubonnet in response to a competition organized by the French government. The authorities were looking for a way to get French Foreign Legionnaires to consume more quinine in the fight against malaria! Lillet also represents a source of quinine with cinchona bark (a natural quinine source) among its flavorings. It is also infused with various citrus peels and is fortified with distilled alcohol, starting from a base of Bordeaux wine (Sémillon for the white and rosé versions, and Merlot for the red).

For home winemakers, the sky’s the limit on possible flavors and additions. You may not come up with a commercial product like Joseph Dubonnet or the Lillet brothers, but you can certainly have fun with the choices in your own cellar. There are three major techniques to consider for these additions. The first is direct infusion into the wine, the second is the preparation of homemade flavor extracts, and the third is the use of commercially produced flavoring products.

Many commercial apéritif wines began with the direct infusion method, although some have gone to use of extracts in modern times. To make something like a dry vermouth or other apéritif wine,

start with a fairly neutral homemade white wine. Home winemaking shops often carry a range of dried herbs used primarily for flavoring a few traditional beer styles. These can be adapted to make your herbal aperitif wine as well. The shops generally carry small muslin bags or nylon mesh bags that will help you remove the herbs after the infusion period. Start with small batches to experiment with amounts and mixtures to get a flavor you like. Of course, your local supermarket or spice shop can also provide dried herbs.

You will probably want between 1/2 oz. (14 g) and 3 oz. (84 g) of dried herbs per gallon (4 L) of wine to be infused. For a single 750 mL trial bottle, that means about 3–18 g. Pour 750 mL of wine into a wide-mouth quart jar. Weigh out your herbs and lightly crush seeds or pods in a mortar and pestle. Place the herbs in a small muslin or nylon mesh bag and put it in the quart jar with the wine. Cap the jar and shake the wine. Allow the wine to rest in a dark cabinet while it is extracted for two to four weeks. Shake or swirl the jar once a day to maintain good contact with the ingredients. After the first week, taste it every day or two to help you decide when it may be herbaceous enough for your taste. When you like it, remove the bag of herbs. You may find the wine has become cloudy. If necessary, fine with Sparkoloid or bentonite or filter it. At that point, you may also want to conduct a sweetening trial to find out if added sugar improves the character of your apéritif.

If you are interested in adding additional fruit flavors to your homemade wines, citrus fruits offer a very easy direct approach. For, say, an orange Zinfandel or a lemon Sauvignon Blanc, use a grater or Microplane® to remove the zest (outer colored layer) from four to eight citrus fruits for every gallon (4 L) of wine. Stir the zest into the wine and allow it to stand in the dark for three to six weeks, agitating every day or two. Strain out the zest through several layers of cheesecloth. Fine and filter if needed for final clarity. These wines may also benefit from sweetening.

In his book *Modern Winemaking*, Philip Jackisch provides a method for making a direct-infusion wine using dried fruits, in this case, an apricot white. He recommends putting a pound (0.45 kg) of ground, dried apricots into a gallon (4 L) of dry, finished white wine. After two weeks, the wine is run through several layers of cheesecloth and fined or filtered. Because it has extracted some sugar from the fruit, the wine may be unstable to refermentation. Add sulfites and potassium sorbate as usual for a sweet wine and bottle. Fresh fruits and berries can be similarly used. Crush or macerate a pound or two (1/2 to one kg) of fruit or berries and stir into finished dry wine. Allow to extract for a week or two, then fine, filter, and stabilize as needed.

I once wanted to improve a rather bland tomato wine I made. I added corn sugar to achieve the desired Brix level for the wine and fermented it in a bucket with quartered homegrown tomatoes. The wine finished up dry and a cloudy orange color. On aging a few weeks (with sulfites) in a carboy, most of the color dropped out, leaving a clear golden wine with a tomato aroma but not much flavor. Direct infusion to the rescue! For my 3-gallon (11-L) batch, I blanched 15 fresh Serrano chilies for one minute. Using tongs, I dropped one chili into each bottle as I filled it. After a couple of weeks in the bottle, the wine had a delightful chili burn while still exhibiting the tomato aroma. It was delicious over ice.

Homemade extracts offer another approach for flavoring your wines. While details vary, these extracts are generally made similarly. The flavoring ingredient is mixed with a high-proof distilled spirit and allowed to stand in the dark for weeks. After that, it is strained through cheesecloth or a paper coffee filter. The extract can be added to taste your wine, which may need further fining, filtration, or sweetening.

In my October-November 2014 “Techniques” column I described how I used homemade extract for a dry vermouth. I was making a fortified wine (one with an increased alcohol level) and needed to take into account the alcohol that would be added to the extract. Using Pearson’s square, I calculated how much 153 Proof (76.5% ABV) spirit I would need to achieve my target final alcohol in one gallon (4 L) of vermouth. The result meant I would make 12 oz. (0.35 L) of extract. Using a bit under one ounce (28 g) of herbs, I combined bitter orange peel, mugwort, cardamom, coriander, juniper berries, star anise, and rosemary with the spirits in a jar. After it sat for a week with daily

agitation, I filtered it through a paper coffee filter and added it to Viognier wine to make a gallon (4 L). The mixture was cloudy, but a simple fining with Sparkolloid cleared it up.

You can also make extracts from chocolate or fruit. Use spirits of 100 Proof (50% ABV) or higher to ensure a good extraction. For chocolate, weigh out between 1/4 and 1/2 as much cocoa powder as you are going to use spirits. That is, to make 8 oz. (240 mL) of extract, weigh out between 2–4 ounces (56–114 g) of cocoa powder, mix it with the spirit, and let stand in the dark for a week or more. Filter through cheesecloth or a coffee filter and flavor your wine to taste. Cocoa powder is a good choice for making a chocolate extract because it has had the cocoa butter removed and you will not be troubled with fats in the mixture.

For a similar preparation with fruits or berries, weigh out 6–8 ounces (170–227 g) of soft or chopped fruit or berries into a wide-mouth jar. Add 8–12 ounces (240–355 mL) of spirit. Muddle in the jar with the handle of a wooden spoon. Store in the dark, stirring once a day. It may take three or four weeks for complete flavor extraction. Once you filter the extract, you may find the aroma and taste are not as intense as you would like. In that case, repeat the process, using your already-flavored spirit as the spirit addition to a new batch of fruit (making up for any filtration losses with some added fresh spirit). If you do two or even three such serial extractions you will have a flavoring product that is very intense.

The final category of flavor additions is commercial extracts. The producers of wine kits work with flavor chemists to come up with very high-quality natural extracts that provide the aromas and flavors they want in the finished wines. They noted the wines are usually fairly low in alcohol and generally neutral, providing a sound base for the extract addition. They also pointed out that some of these flavorings cost as much as \$2,000 a gallon (4 L) and are not available as retail products for home winemakers.

On the other hand, home winemaking stores often stock alcohol-based natural fruit extracts intended for flavoring beers that can also be used for wines. Common fruits include apricot, peach, blackberry, blueberry, cherry, and raspberry. Many stores also have liqueur flavorings that can be used with vodka and sugar to make a variety of cordials. These are patterned on famous commercial cordials and include a variety of fruit-based schnapps, coffee liqueurs, chocolate liqueurs, and proprietary spice blends for aperitifs. While not in the same quality category as the extracts used in wine kits, for a few dollars they can provide some fun experimentation at home.

I recently made a peach Chardonnay and a chocolate Port. For the Chardonnay, I used a natural peach extract that has a recommended dose rate of 4 ounces (118 mL) in 5 gallons (19 L) of beer, wine, or carbonated water. Doing the math, that comes out to 6.2 mL/L, or 4.7 mL in 750 mL (one bottle). That was the trial I set up. For the chocolate Port, I used a liqueur flavoring intended for making 40 ounces (1.18 L) of crème de cacao when combined with neutral spirits and sugar. The flavoring is packed in a 50 mL (1.7 oz.) bottle, so that means the recommended addition for a liqueur is 44 mL/L. Estimating the intensity difference between a flavored liqueur and a flavored wine, I decided to use one-fifth of that dose. At that rate, 8.9 mL/L, I used 3.3 mL to prepare a 375 mL trial on my homemade Syrah port. Added directly to the wine, the extracts dissolved completely and produced a wine for tasting right away. The peach Chardonnay was very successful in both flavor and aroma. The chocolate Port was a bit less exciting, perhaps because the liqueur flavoring had a strong vanilla note in addition to the chocolate. Since the Port itself had some oak exposure during aging, it already had some vanilla character. Combined, the vanilla aromas were more prominent than the chocolate and somewhat missed the mark.

The discussion so far has focused on making overtly flavored wine; herbaceous vermouth, fruity peach Chardonnay, and so forth. The same toolkit can be applied for less obvious tweaking of your homemade wine as well. Need a little berry enhancement in a bland Merlot? Consider a small amount of homemade or commercial blackberry extract. Made a Petite Sirah that is missing the black pepper bite that you love? Try either a direct or extract addition of black peppercorns. Whether enhancing an existing wine or creating a whole new flavor, unconventional additives may be your answer.



# Reference Library

(updated 10-15-2025)

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

- \*Understanding Wine Fining – Andreea Botezatu – 2.2 MB – 11 pages
- Scott Lab 2025-2026 Winemaking Handbook –26.8 MB – 144 pages
- Scott Lab 2024 - 2025 Cider Making Handbook – 6.2 MB – 96 pages
- Scott Lab 2018-2019 Sparkling Handbook – 8 MB – 58 pages
- Scott Lab 2022 Craft Distilling Handbook – 5.2 MB – 26 pages
- Anchor 2021 – 2022 Enology Harvest Guide 2.6 MB - 104 pages
- \*Barrel Care Procedures - The Beverage People - 227 KB - 7 pages
- Barrel Care Techniques - Pambianchi – 42 KB – 3 pages
- \*Enartis Winemaking - 2025Handbook – 8.8 MB MB - 85 pages
- A Review Of Méthode Champenoise Production - 570 KB – 69 pages
- Sparkling Wine brief instructions - 20 KB - 3 pages
- Sacramento Winemakers Winemaking Manual - 300 KB - 34 pages
- The Home Winemakers Manual - Lum Eisenman - 14 MB – 178 pages
- MoreWine Guide to Red Winemaking - 1 MB - 74 pages
- MoreWine Guide to White Winemaking – 985 KB – 92 pages
- MoreWine Yeast and grape pairing – 258 KB – 9 pages
- Wine Flavors, Faults & Taints – 600 KB, 11 pages
- Daniel Pambianchi wine calculator set – 13.5 MB, 10 calculators

# Portland Winemakers Club

## Leadership Team – 2025

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: **Bob Thoenen**

[pwc\\_secretary@outlook.com](mailto:pwc_secretary@outlook.com)

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

Chair of Education / Speakers **Paul Natale**

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

- Arrange for speakers & educational content for our meetings

Chair for Tastings: **Mike Sicard / Steve Fine**

[msicard@willamettehvac.com](mailto:msicard@willamettehvac.com)

- Conduct club tastings

[steve.fine@comcast.net](mailto:steve.fine@comcast.net)

- Review and improve club tasting procedures.

Chair of Winery / Vineyard Tours: **Lynn Hilbert / Jeramiah Deines**

- Select wineries, vineyards, etc. to visit

[lynn@lynnhilbert.com](mailto:lynn@lynnhilbert.com)

- Arrange tours

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

- Cover logistics (food and money)

Chair of Group Purchases: **Mark Hernandez / Hank Armstrong**

• Grape purchases and make the arrangements to purchase, collect, and distribute

[mark\\_hernandez14@comcast.net](mailto:mark_hernandez14@comcast.net)

- Supplies – These should be passed to [HANKARM@gmail.com](mailto:HANKARM@gmail.com) 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**

- Gala /Picnic/parties

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

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

Web Design Editor: **Barb Thomson**

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