Portland Winemakers Club

February 2022

"Bill's Meanderings"

Our last meeting had a good turnout, and we were able to take care of our elections for positions for the coming year. I want to thank the members who chose to remain in their positions and to welcome the members who have taken on new rolls. As I have harped about before, the members are the ones who run this club and we need the involvement of the membership to fill rolls and make decisions on how the club is run.

We briefly discussed the planning of this year's events but at this point it was felt that we are still in a wait and see mode. It is my goal this year to get us back to in person meetings in a safe manor at some point. We have verbally committed to the Aloha Grange that we will in the future be holding our meetings again on third Wednesdays each month when the time is right for safe meetings, sharing wine and sharing food.

So, until then we will see you at our next online meeting on Feb 16th.

Stay safe and healthy,

Bill Brown

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
To be determined
VIRTUAL MEETING

May 18th, 2022
To be determined
VIRTUAL MEETING

June 15th, 2022
To be determined
VIRTUAL MEETING

July 20th, 2022
To be determined
VIRTUAL MEETING

August 2022, Annual Picnic,
To be determined

August 17th, 2022
To be determined
VIRTUAL MEETING

September 21st, 2022
To be determined
VIRTUAL MEETING

October 19th, 2022
2022 crush & harvest
VIRTUAL MEETING

November 16th, 2022
To be determined
VIRTUAL MEETING

December 14th, 2022
Elections, Planning for Next Year, More Crush Talk
VIRTUAL MEETING

Upcoming events / Save the date

The next PWC meeting is scheduled for February 16th, This will be a "Microsoft Teams" meeting starting at 7:00 pm, sign in about 6:45 pm. A reminder with sign in procedure will follow by e-mail prior to the meeting.

PWC Website: http://portlandwinemakersclub.com/

Notes from the January Meeting; 1-19-22

Present: 18

- **Bill announced that Bob Hatt was selected to receive the Marj Vuylsteke member of the year award for his excellent job of running the grape purchase program over the last three years.**
- **Ken, send info and sign-up sheet for the Newport amateur wine competition to the membership.**
- **Barb, send dues information to Ken to be sent to the membership.**
- **Rob Marr mentioned a seminar available through Winemaker Magazine. Send info to members.**
- **We voted-in our 2022 slate of officers and committee chairs. See the last page of this Newsletter.**

Effects Of Using Killer Yeast In My Winery?

Q

I have an opportunity to ferment three separate batches (barrels) of Zinfandel in the coming weeks. I plan to contrast and compare the effects of using different yeast strains on each of the batches. My concern is that two of the strains chosen are killer factor positive (active) and one is sensitive. Do I need to worry about cross-contamination via punch down tool during fermentation? If so, what do you recommend I do to avoid a stuck fermentation in the Killer-Factor sensitive batch. All recommended rehydration and nutrition protocols will be used.

A

I'm glad that you are attuned to your yeast and realize that some strains are "killer factor positive" and one is "sensitive." I really wish that the yeast industry had come up with a different term than "killer," it makes it sound like yeast cells are going to, like some monster from a 1960's B movie, take over the neighborhood and eat everything in its path! What it means in practice is that yeast strains with "killer" factors are more likely than others to dominate and eventually take over a fermentation if present in large enough numbers. There's a point at which at low enough concentrations, even killer-factor (KF) yeast will be present in a given fermentation but will not be able to dominate if you inoculated with sufficient non-killer yeast at the beginning.

It's clear that you've chosen your three yeast strains on purpose, however, and to make sure you only have those chosen strains impacting its assigned lot of grapes, you should make an effort to clean and sanitize your then punch down tool between punchdowns. This can be as simple as rinsing your punch down tool with hot water, spritzing it with a 70% ethyl alcohol solution, with a "One Step" sanitizer solution, peracetic acid solution, or similar. I would start your punch down round with your "sensitive" yeast strain first, so that there's less chance of one of your "killer" yeasts getting carried into it from the others.

It's unlikely you'll get a stuck fermentation with your non-KF yeast based on that fact alone. As long as you inoculated your fermentation at a high enough rate (about 0.25 g/L), aren't cross-contaminating during your work, and you have a healthy must, I wouldn't worry about it too much.

Response by Alison Crowe.

A shortage of glass bottles means wine is sitting in barrels for longer, leading it to taste 'like a sawmill'

A shipping crisis and global shortages of products key to bottling wine has winemakers scrambling. Without bottles, wine often sits in barrels for longer, which can make it taste "like a sawmill."

The shortage is so severe that one winery resorted to buying bottles with another vineyard's name on it. With supply-chain issues snaring container ships in traffic jams and emptying store shelves are also threatening one of California's most famous products — wine.

A dire shortage of glass bottles is forcing some winemakers to let wine age in wooden barrels for too long, which can lead to the drink tasting "like a sawmill," The owner of Longevity Wines in Livermore, California, told Insider.

With prices of nearly every good needed to bottle wine soaring, vineyards may eventually be compelled to raise the price of wine as well. The cost of glass has skyrocketed by 45% compared to 2019.

"But I'm not sure how long we can hold prices where they are. "Glass is a main ingredient to bottling wine. Imagine you're a cookie company and there was no flour."

The pandemic has also fed an uptick in drinking and a hike in retail alcohol sales, which winemakers have scrambled to find the supplies to meet. Some have cobbled together a supply of bottles by purchasing extra glass from wineries with some to spare and has even resorted to buying bottles bearing another vineyard's name.

But with too much wine and not enough bottles, winemakers have had to let wine stay in tanks, which can slow the maturation process and result in a bland flavor. Even worse, however, is keeping the wine in oak barrels, which can infuse the drink with an unpleasant aroma.

"Too much oak can throw the wine out of balance" one winemaker said. "When oak becomes the dominant element in wine, it overshadows characteristic fruit flavors and tastes overwhelmingly woodsy."

But bottles aren't the only item in short supply — when asked which goods are most scarce right now, Lloyd Davis, the owner of Corner 103 winery, responded saying "they all are."

Paper items like labels and bags, as well as bottles and corks, often remain in limbo on the water for weeks, caught in the massive container ship traffic jams at American ports that are only expected to worsen.

"Wait time used to be measured in hours, but now it's measured in weeks," Once the items are offloaded, they're confronted with a massive labor shortage in the trucking industry and a sluggish journey to their final destination.

Editor: Just a heads up to PWC members: Since there could be a shortage of needed supplies, you may want to start finding and purchasing those needed supplies well before bottling this Fall.
For whites, rose' and anything you feel won't need bottle aging under good corks, you might consider storing in Cornelius kegs? See the following article for more information. ..

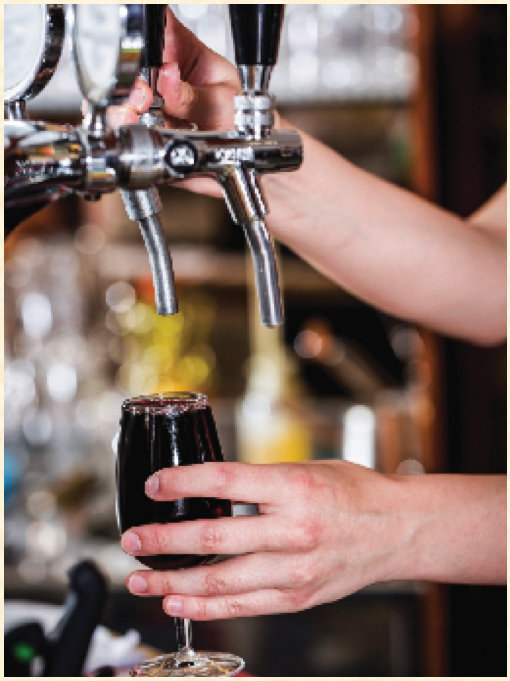
And from Janie of Brooks Winery…

…"The effects of a multi-year pandemic are being felt. Staffing shortages across all industries and the impact on the supply chain are very challenging. We (Brooks) ordered bottles for our February 2022 bottling in May of 2021, and no one knows where they are. We were fortunate to find glass for February 2021 (with a 35% tariff tagged onto the price) and now we are scrambling to find our May 2022 glass unless literally, that first ship comes in...."

Kegging Your Wine

Tim Vandergrift

As the penultimate step in winemaking, bottling can be one of the most exciting parts of the process. Crushing, pressing, fermenting, racking, clarifying, adjusting and weeks and months of waiting all come to that day when you get to put the final product into its package. Bottles are gathered, washed, sanitized, rinsed, drained, filled, corked, labeled, capsuled, and laid down to wait. Ah, such romance, such a signifier of good things to come.



Or is it? Bottling is 95% janitorial work. Throw in a lot of lifting and bending over the course of hours, and you may actually find it's not as much fun after the tenth or twentieth time as it was the first. If you're a low-volume winemaker, it's not so bad. But what if you're a high-volume winemaker? Some hobby winemakers make hundreds of gallons (or liters) of wine. The legal limit in the USA is 200 gallons (~760 L) per household, per year — we know that no US citizen would ever exceed that — but Canada has no limits at all, and I personally have made more than a thousand gallons (~3,800 L) in a single year . . . in my professional capacity, of course!

A thousand gallons is an immense amount of wine, but even 200 is an awful lot — it adds up to a thousand bottles washed, sanitized, rinsed, drained, filled . . . you get the picture. After a few years the romance wears a little bit thin and Vandergrift's Second Law of Home Winemaking (the desire to fill bottles is inversely proportional to the number of bottles filled over a lifetime) kicks in and you start having bottling "parties" where neighbors and friends are pressed into helping in exchange for wine, you make your kids do the drudge work of washing bottles for their allowance and sometimes you even run out of wine because you've put off bottling (the horror, the horror!)

You could package in larger bottles to reduce labor. After all, in addition to the traditional 750-mL bottle there are 1-L, 1.5-L, 2-L and even larger bottles, some of which have fantastical names: Jeroboam (3 L), Methuselah (6 L), Balthazar (12 L) Nebuchadnezzar (15 L), Melchior (18 L) and the majestic Sovereign (over 25 L!)

While larger bottles initially seem like a great labor reduction (double the size, half the filling) there are issues around obtaining and storing them, and when you get right down to it, who opens a 25-L bottle of wine on a weeknight? Unless you're a giant or a caucus, you'll have a lot of trouble emptying the larger bottle sizes in one go. Any unfinished wine in a larger bottle will be subject to oxidation and spoilage.

Winemakers have used other work-arounds to reduce bottling labor — there are dispensing bags, that bag-in-box (BIB) bulk wine is sold in. While these do work and come in a variety of sizes from 3 liters and up, they don't protect the wine from oxidation all that well. Major wine producers only package high-volume/high turnover wines in BIB, because even unopened they're rarely rated for longer than 90 days.

The answer, then, is to use some kind of larger vessel, one that holds a decent amount of wine, yet isn't too heavy for an average person to move. It should allow you to draw off whatever volume of wine you want, be it a glass or a gallon, and keep the remaining wine in good condition for later. Ideally it would sit in one place (your cellar or bar) for convenient access, yet not impossible to move to a barbecue or a party when the mood strikes. It should be easy to clean, simple to operate, reusable and when priced out against an equivalent number of bottles and corks over the years, it should make economic sense.

That thing exists today, and not only does it fulfill all the criteria for an excellent bottling alternative, it's a proven technology that's neither very expensive nor especially challenging to use: The Cornelius keg.

A Corny Name for a Complete System

If you're old enough, you've seen Cornelius kegs behind the counter of a fast-food joint or stacked outside the back door of a movie theatre — they're the 5-gallon (19-L) stainless steel kegs that soda pop used to be served from. I say, "used to" because unlike much larger beer kegs, they were phased out of the dispensing game in favor of BIB's of concentrated soda syrup that is diluted with carbonated water.

The nickname comes from the Cornelius Company of Anoka, Minnesota, the best-known manufacturer of the kegs. They were also manufactured and distributed by Spartanburg Steel Products (of Spartanburg, South Carolina). Despite being consigned to commercial obsolescence decades ago, they're still in circulation today, and even though Spartanburg and Cornelius no longer manufacture them, new kegs are still being made by other companies.

Cornelius kegs were purpose-built to be pressure vessels, to contain carbonated soda pop under considerable

pressure. As the soda was dispensed it was replaced by more carbon dioxide gas, ensuring that the last glass of fizzy sugar water was just as sparkling as the first — as well as just as fresh.

Carbonation is a distinct detriment as far as most home winemakers are concerned (Champenoise-style and sparkling wines excepted), especially for kit winemaking, where the short fermentation times make it difficult to excise all CO_2 gas by bottling day. That's all right though: you don't have to carbonate your wine to dispense it from a keg. The gear is the same that homebrewers use, and it's plentiful and easy to source.

Advantages of Kegging Your Wine

Serving wine from a stainless-steel keg may lack the romance and historicity of popping corks, but one 5-gallon (19-L) keg holds twenty-five standard (750 mL) wine bottles. Just like glass bottles, stainless steel kegs are inert and won't alter the taste of wine, even during indefinite storage. Because there's no cork, there's no chance of trichloroanisole contamination (TCA, cork taint), or corks splitting, leaking or chipping. You also don't need a corkscrew!

Kegs also reduce oxidation. The amount of headspace as a ratio of wine is vastly lower in kegs than it is in bottles — you fill the keg right to the tippy-top. Second, the kegs have excellent seals, as they are meant to hold against pressure, and unless damaged, they don't leak. Finally, prior to filling them with wine, the kegs are purged with bottled gas, excluding oxygen. This ensures that the wine will always taste exactly the same as the day you bottle it (but see the note on this later in the story).

When you keg your wine, you can drink a single glass at a time without having to open a whole bottle. If you do need a bottle (say for a dinner party or a picnic), you can easily fill one directly from the keg and cork it at need. Party upstairs? Trot down to the cellar with a carafe or a jug and you're good to serve in moments. Because the wine dispensed is replaced with oxygen-free gas, the wine stays fresh right to the bottom of the keg.

One more advantage for kegs: they're very green. Commercial kegs have an approximately 30-year lifespan, but they get treated absolutely horribly, smashed about in storage and handling, and battered by cleaning machinery and during transportation. With care and maintenance, most of the kegs re-purposed from the soda industry have many decades of use ahead of them, and each year they'll save cork, capsule and label waste, to say nothing of cardboard boxes and bottles lost to breakage and shrinkage (thirsty neighbors may forget to return empties!)

Getting to Know Your Keg

Corny kegs are stainless steel cylinders with a tension-clipped access hatch on top. Most have rubberized bumpers on the bottom to keep the keg from scratching or bashing surfaces, and molded rubber handles on top to make it easy to move them. Hatches almost always have a pressure relief fitting built into them, with a wee pull-tab to let off gas pressure.

Logic dictates that there needs to be a way to get wine out and gas into the keg. To do this, two screw-on ports are installed on the top of the keg, one for gas in and another for liquid out. The latter is connected to a stainless-steel tube, known as a dip tube or spear. It reaches to the very bottom of the keg. The former has a very short tube that opens into the top headspace of the keg. Gas coming through the gas-in port pushes the wine up the dip tube and out the Liquid-out port, which is usually connected to a dispensing tap. The gas-in port is connected to your gas source and both it and the liquid-out port are hooked up with quick connect fittings that attach to plastic tubing held in place with tubing clamps. (A quick note on these port fittings: Cornelius kegs can be found with two different types, those used by Pepsi, which are ball-lock type, and require ball-lock quick connectors, and the pin-lock type used by Coca-Cola, which require pin-lock connectors. Ball-lock kegs are much more common, and the two aren't interchangeable, but each can usually be found in homebrew shops or from online suppliers. Be aware of this when you set your system up. Other than there being a lot more pin-lock-type

equipment out there, there's no technical advantage to one or the other, but once you're locked into a type, you'll have to stick with it to use your connectors with new kegs.)

The most common Cornelius keg is 5 US-gallons (19-L) and stands a little over 2 feet (60 cm) tall and weighs about 10 pounds (4.5 kg). They take a little more height clearance once the fittings are in place, so be sure to measure your kegs as they'll be configured before you build any cabinet or space to store them.

There are other sizes: 2.5-gallon (9.5-L), 3-gallon (11.4-L), 10-gallon (38-L) and 15-gallon (58-L). Other than 3-gallon (11.4-L), the odd sizes are somewhat rare, and more costly than a standard 5-gallon (19-L) keg. While 3-gallon (11.4-L) kegs are extremely nice for toting to barbecues and picnics, the larger sizes get quite heavy for easy handling.

New Cornelius kegs run $80–$150 each, depending on manufacturer and style, but used kegs are available for much less. How much less depends on their condition: rinsed and pressure checked ones can be found for $50, usually with a pretty solid guarantee of function, but they could be quite beat up and you might have to return the occasional one. Kegs that have been thoroughly cleaned and inspected and have had all of their pressure seals and O-rings replaced are somewhere in the $80 range.

Scrap kegs used to be available for as little as $15, but those days seem to be passed. They also usually require very thorough cleaning and some replacement parts, which eats into the savings.

Taking Care of Your Corny

All winemaking equipment has to be both clean and sanitary before use, and your kegs are no exception. Kegs are cleaned through the access hatch on top. You'll have to give the pressure-relief valve a tug before you open the hatch to release any gas. Once inside, clean the keg with an appropriate product for use on stainless steel, scrubbing the interior surfaces thoroughly. Take the gasket off the lid and soak and scrub it as well.

The first time you put wine into a used keg, and at occasional intervals for kegs you're already using, you'll want to completely disassemble and clean the keg. This will involve undoing the gas-in and liquid-out ports using a socket wrench. You can tackle many of them with a crescent wrench but be careful not to strip them. If you do, you'll have to buy new port fittings. Many homebrew shops carry the appropriate keg wrenches, and some may even loan them out for good customers.

When the ports come out, they'll have small spring-loaded valves inside known as poppet valves that will drop out onto the ground and roll under tables or furniture. Place these and the ports into a small bowl of cleaning solution and give them a scrub with a small brush. (You may have to replace the poppet valves in used kegs.)

From the liquid out port the dip tube will slide straight up and out of the keg. Although it's made of stainless steel and quite sturdy, be careful not to place in anywhere that it can become bent or kinked, or you'll have to replace it. It should be scrubbed inside and out. To get the inside, folks who own firearms are at a distinct advantage as they already possess the tools for cleaning the interior of long, small-diameter tubes. The rest of us can make do with a very tiny wad of cloth on a piece of dental floss, or perhaps (very careful not to scratch!) with a straightened length of coat hanger pushing a bit of cloth.

Once it's all scrubbed and rinsed, put the keg back together and sanitize it. Beer makers use a product called Iodophor, an iodine-based sanitizing rinse, but if you're like most winemakers you'll already have a sulfite sanitizing solution on hand, which is perfectly fine for wine. One caution: stainless steel and chlorine don't mix — bleach or hypochlorite-based sanitizers will corrode and pit the surface of stainless steel, so stick to the approved cleaners.

Giving It the Gas

Cornelius keg systems were designed to be filled with carbonated soda pop and the liquid pressurized out of the keg with carbon dioxide gas. It's very convenient for soda pop and beer because carbon dioxide dissolves quite easily into liquids. Unfortunately, this means that unless you want to serve nothing but sparkling wine, you can't use the standard CO_2 setup that home brewers use.

That's a little bit of a bummer, because CO_2 systems for beer are so common that complete package systems can be had, sometimes quite cheaply. But fear not! Nitrogen will save us from fizzy Merlot and frothy Gewürztraminer.

Nitrogen is extremely common, forming about one-seventh of our galaxy and nitrogen gas (N_2) makes up 78% of the air we breathe. It's colorless, odorless, and because it has an extremely strong elemental bond it doesn't interact with other elements unless motivated by some energy input to do so. This makes it excellent for our purposes — the wine won't soak it up and become fizzy, and it won't spoil the wine or change its taste over time.

Tanks of nitrogen gas can be found at stores that sell compressed gas — welding shops and fire supply places are a good bet, and there are specialty companies that cater to gas users. You'll need a nitrogen regulator to control the flow of gas to the keg. CO_2 regulators like the ones used for beer setups don't work on nitrogen tanks: you'll need to buy (or rent) one from the gas supplier.

You can also get regulators at advanced homebrewing shops. An N_2 regulator sells for around $70-$90 and while you can buy tanks, it's usually cheaper to rent and swap them as necessary. All of the other hardware (tubing, connectors, clamps, cobra taps, etc.) are the same as those used for CO_2. When you're dealing with a homebrew shop for nitrogen equipment, be sure they understand you're using it to dispense uncarbonated wine — that might save some confusion, or an attempt to get you to purchase a Guinness-type "Nitro Tap," which is the reason many beer makers seek to use nitrogen.

Finishing Your Wine

Now that we have our equipment, it's time to fill the kegs and use them, right? Not so fast: In the beginning of this article, we noted that the wine wouldn't change after kegging. That means if it goes into the keg needing a bit more time to be ready to drink, it's not going to get that time.

Aging is an extremely complex phenomenon, not perfectly understood in all aspects. The point that we need to concern ourselves with is simple, however: If the wine has any reductive aromas (sulphury, "green" notes) that would normally subside as it ages under cork or in bulk storage in carboys, they won't go away in the keg. Wine that is bottled with a stinky smell will be exactly as stinky months or years later.

This threw some winemakers for a loop when screw caps first went into use. Reductive wines that normally finished out under cork, where a tiny bit of oxygen exchange cleaned up the sulfur notes, stayed unrepentantly stinky, offending critics and hurting sales. It took some producers a while to sort this out, but the smart ones got it the first time.

You can only keg wine that is, "Enjoyment ready, i.e., not needing any further aging," but on the other hand, the wine doesn't go through bottle shock, where agitation in the presence of oxygen makes wine aromas numb and distant for weeks and sometimes months. **Bottom line: Your wine should be in peak condition, clear, stable, and ready to drink before you keg it.**

Using Your Cornies

Connect your nitrogen tank, regulator and all of your tubing according to the manufacturer's diagrams and attach the gas in fitting to your cleaned, sanitized keg.

For the dispensing side, you have a couple of options. The simplest is to run plastic tubing from the liquid out fitting disconnect to a cobra tap. While the line could be any length you choose, around 6 inches (15 cm) will do just fine.
If you're the kind of person who has a really cool bar set-up you can also dispense your wine through a standard beer faucet, like the ones on draft towers in bars (such as the one shown on page 1). While that's pretty swanky, draft faucets need regular disassembly for cleaning, and can attract fruit flies, while a cobra tap, and line can be disconnected and soaked in sanitizer in only moments.

Before you fill your keg with wine you need to purge it of oxygen. Seal the lid on the keg and open the valve on the top of the nitrogen tank. Set the gauge pressure to 3–4 PSI and leave the valve open until you hear the gas flow stop. Shut off the regulator and pull the pressure relief valve on top of the keg. This will purge the oxygen from the keg. Repeat this, opening the valve and filling the keg with gas again once more.

Turn off the regulator, bleed the pressure from the relief valve and rack your finished wine gently into the keg. Pop the lid back on and repeat the purging process again — it will be much faster as there should be only a small amount of headspace under the lid. Turn on the gas again, pressurize the keg and you're ready to serve your wine!

United We Wine: Generations connect though the grapevine

Written by Scott Walker

Early 2019, my wife and I attended the World of Pinot event in Santa Barbara, California where I bumped into a Master Sommelier. I had to ask him how he developed such a unique skill set. He explained he had a photographic memory, and the taste of a wine triggers his memory. He said a taste helps him recall the varietal, soil type, weather, people making the wine, and the vineyard's history. He told me he was a wine historian with his expertise being the history of what's inside the bottle.

I have always enjoyed drinking wine but the idea of making my own started after my father-in-law's funeral. While at a gathering at my wife's relatives' home, I found myself in the cellar of her Uncle Gene's tasting homemade wine from a barrel. I can't recall the varietal, but it was better than anticipated. The group of older Italians then huddled in the corner without me, waving for me to stay out of the conversation. A few minutes later they came back with a hand -written document: It was their wine recipe. They'd agreed to share it with me because they thought I might carry on the tradition. I didn't think much about it but driving home I told my wife what happened. She was surprised; you see, to her, the recipe was the family's "Holy Grail" . . . and I wasn't even Italian.

He told me he was a wine historian with his expertise being the history of what's inside the bottle.

Afterwards, my dad and I decided to give winemaking a try. We purchased a whisky barrel , and I rented a U-Haul and drove to Musto Wine Grape Company in Hartford, Connecticut to pick up the grapes. There I met Frank Musto and his dad for the very first time. Once back home, we started pushing grapes through plastic milk box cartons and picking out stems. We let the grapes ferment with wild yeast and used buckets to pour the fermented juice into the whisky barrel. The following spring, we strained the wine and poured it into Pellegrino bottles with caps I'd saved over the year. Our first wine tasted exactly as expected . . . like a homemade wine with a hint of whisky. Drinkable, but you needed a strong will to enjoy it.

Year two was worse. By the third year, I'd decided to solicit help. I went to Frank Musto to discuss and ended up attending wine school at his facility. I purchased a pH meter, yeast, tartaric acid, metabisulfite, and some reasonably priced Ruby Cabernet grapes. That year was the best wine dad and I had made to date. A year later we decided to invest in grapes grown in the Suisun Valley of California. Fast forward another few years and we ended up visiting that same vineyard and winery those grapes were grown on. Our youngest daughter, Shannon, who'd been working in Los Angeles, California that week flew up and joined us to tour the wineries. It was January 2014 and we serendipitously met Christina Musto, Frank's daughter, who was working in the tasting room at the Suisun Valley winery. Christina told Shannon all about an MBA program in wine at Sonoma State University that she had taken. Shannon had been looking for a new career so applied for the program, quit her job, and was enrolled by spring.

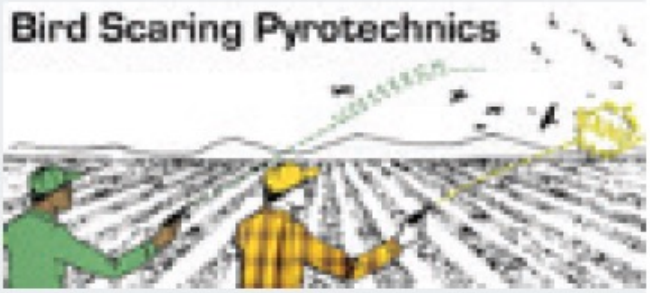
Shannon met a young man, Chris Hyde, in her class in the wine business. They fell in love and were married a few years later. Currently they manage Hyde Estates Winery in Napa. This past year Chris and Shannon sent 3⁄4 ton of their award-winning Merlot grapes through Musto Wine Grapes, which now sits in French oak barrels in my cellar.

I keep thinking back to that Master Sommelier's statement about history. Now when I open our wine cellar doors, I think about the history inside. The history of families united through wine.

A partial view of the Walker's wine cellar, generations in the making.

So, you are looking for a legal, legitimate excuse to shoot off fireworks? Protect your vineyard using pyrotechnics.

Bird Control Pyrotechnics



DESCRIPTION: Bird scaring pyrotechnics are safe, effective, easy-to-use and remain the most effective available means of scaring pest birds without harming them. Pyrotechnics are ideal in practically any large, open field with pest birds/wildlife. Fired from a hand-held launcher. Bird Bombs® and Bird Bangers produce a very loud "bang" explosion at the end of their trajectory, and Bird Whistlers® "screech" very loudly for up to 300'. Shell Crackers also "bang" but are fired from a 12ga shotgun.

Lallemand
510 Petaluma, CA • *www.lallemandwine.com* ***N E W*** **Lalvin ICV Sunrose DESCRIPTION:** Lalvin ICV Sunrose is a pure strain of *Saccharomyces cerevisiae* from the Institut Coopératif du Vin (ICV) that is used in Rosé production. Resulting wines are described as elegant with complex red fruit aromas. This strain is especially suitable for Rosé winemaking with grapes from warm climates.

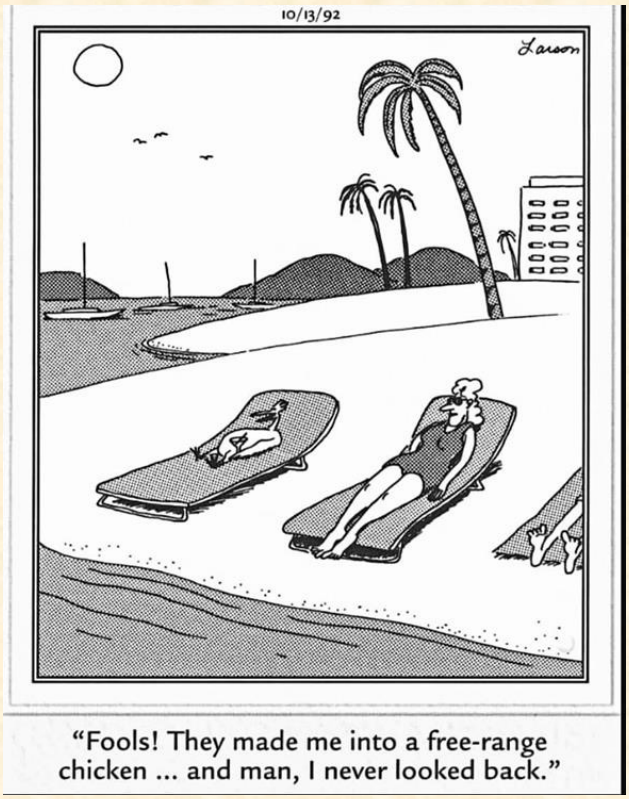
2022 WineMaker® International Amateur WINE COMPETITION

ENTRY DEADLINE: MARCH 21, 2022
For on-line rules & entry forms go to
https://www.winemakercompetition.com

References

Here is a list of hobby winemaking manuals and other materials in the Secretary's digital 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

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



Portland Winemakers Club
Leadership Team – 2022

President: **Bill Brown** 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
jmourada57@gmail.com
- Collect dues and fees, update membership list with secretary.
- Pay bills

Secretary: **Ken Stinger** kbstinger@frontier.com
- Communicate regularly about club activities and issues
- Monthly newsletter
- Keep updated list of members, name tags and other data

Chair of Education / Speakers: (need a volunteer)
- Arrange for speakers & educational content for our meetings

Chair for Tastings: **Brian Bowles / Barb Stinger** bowles97229@gmail.com
kbstinger@frontier.com
- Conduct club tastings
- Review and improve club tasting procedures

Chair of Winery / Vineyard Tours: **Andy Mocny.** 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
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
- 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
mindybush@hotmail.com

* Gala / Picnic / parties

Web Design Editor: **Alice Bonham / Barb Thomson.** alice@alicedesigns.org.
bt.grapevine@frontier.com

Virtual Meeting Moderator: Rob Marr mdbmarr@live.com