



Portland Winemakers Club

February 2025

2025 Monthly Agendas

January 15th

Tips and tricks, Garage sale

January 24th

Gala – Aloha Grange Hall,
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

Annual Picnic ?, \$10 ea. fee

August 20th

Speaker

September 17th

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

October 15th

Tasting & judging, member
produced Pinot Noir

November 19th

Crush Talk

December 17th

Elections, Planning for 2026

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



“Bob’s Blurb”

You would think after doing this for two years I would be running out of things to say, and you are right. Sometime it feels not original, but it can't be said enough:

Thanks to everyone on the Events committee who put together to wonderful night we had at the Gala.

Marilyn, Mindy, Barb and anyone else who helped setup and brought the main dishes.

Thanks to everyone for showing up on a Friday night. I know that it is hard and we missed those of you that were not there.

We had a wonderful evening of food, wine, music and celebration. Please think about volunteering for the events committee We want to keep this great tradition going.

Congratulations to all the winemakers who won awards from the various competitions in 2024! The members of this club are making some great wines.

We have a great speaker for the February meeting. If you have any questions I am sure you can find out everything you want to know about fermentation and yeast. And it is not on Valentines day this year.

On a personal winemaking note, I am finally getting my wines into barrels. Which means I have been bottling this past month. Speaking of barrels, it is time to do some topping. See you in February.

Regards, Bob

Upcoming events / Save the date

The next PWC meeting is scheduled for Wednesday, February 19th in the basement of the Aloha Grange starting at 7:00 pm. James Osborne will be our guest speaker. James is a Professor at Oregon State University and Director of the Oregon Wine Research Institute. Note: If time allows after the meeting, Paul Rogers has 5 Tempranillo wines from Rioja he would like everyone to taste.

- Take time to visit the PWC website: 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 enter some posts of your own.

January Meeting Minutes

Club Business Discussion

- Treasurer:
 - 2025 dues are \$25. Club members need to pay dues and sign waiver (required each year). Guests do not need to sign waiver if they attend events. An email will be sent to all club members with details on how to pay dues.
 - Gala fees are \$15 per person.
- Grape Buying:
 - Hand-off complete from prior grape purchasing chair. February is the order period for members interested in Tinta Cao and Touriga Nacional.
- Secretary:
 - Members should inform the secretary of any roster updates:
 - Mailing address, email, phone numbers, name tags
 - The current roster will be updated over time with current member information.
- Tours / Activities:
 - Lynn asked that members contact him with suggestions regarding 2025 tours and activities. He also asked for any industry contacts that may be able to provide him with leads.
- Speakers:
 - James Osborne will be our February 19th speaker. James is a Professor at Oregon State University and Director of the Oregon Wine Research Institute.
- Gala:
 - The 2025 Gala will be held Friday, January 24th at the Aloha Grange. Other sites were investigated but did not meet club requirements or were too costly. New volunteers are needed to assist in planning the Gala and Picnic going forward.
- Tasting:
 - Steve is looking for feedback on the club tasting process.
- Tempranillo
 - Paul inquired about whether club members were interested in tasting various grades of Spanish Tempranillo as a means to better understand this grape and its tasting profile. Paul will work with Bob to schedule this for a future meeting that has sufficient time.
- Washington Country Fair:
 - Barb will be contacting fair officials to inform them of proposed changes from our club’s perspective. Once feedback is received, the club will decide whether we participate in 2025.

Tips and Tricks Discussion

- Websites, apps, and calculators:
 - Wine Business has several calculators that assist in fermentation, SO2 addition and other winemaking activities.
 - <https://www.winebusiness.com/calculator/winemaking/section/2/>

- “Fermcalc” publishes a winemaking calculator that can be run on a web page, computer application or phone app.
 - <https://fermcalc.com/>
- Daniel Pambianchi has created a series of Excel spreadsheets that assist in winemaking:
 - <https://techniquesinhomevinemaking.com/winemaking-tools/>
- Measuring Dryness
 - To get a precise measurement towards the end of fermentation, use a hydrometer with a scale from -5/+5 or similar. Note that the presence of CO2 or solids in the wine will impact Brix readings.
- Tracking Wine Additions / Progress
 - Members shared their approaches to how they track wine progress and additions. Techniques included paper notebooks, blue tape on barrels, cards hung around carboy necks, Microsoft OneNote and custom designed spreadsheets. “Eonofile” is a free phone app used by members. Daniel Pambianchi also publishes an Excel spreadsheet for tracking additions that is used by members.
- Glass Cleaning:
 - To streamline carboy washing, use of sump pumps, buckets, wands and hose connections can streamline the cleaning and sanitizing process. Cleaning chemicals include 5 Star PBW cleaner. For sanitizing, consider Saniclean (non-foaming version of Star San). Fastrack and Fastwasher are systems developed to streamline the bottle washing and sanitizing process. Pro tip: After a container is cleaned and sanitized, cover with a paper towel and a rubber band or plastic wrap to avoid contamination.
- Airlock Solutions:
 - Recommendations ranged from a SO2 solution (2 tsp KMBS and 4 tsp Citric or Tartaric acid in a gallon of water) , Star San, Everclear and Vodka.
- Air space management:
 - Members are using both Argon and CO2 to displace oxygen from the tops of storage vessels.
- Vacuum Pumps:
 - The All in One Wine pump uses vacuum to transfer wine between vessels and to fill wine bottles. The website also includes instructions on how to set up a filtering system. <https://allinonewinepump.com/>
 - The Enolmatic Wine Bottle Filler also uses vacuum to fill wine bottles. Attachments are available for filtering and transferring between carboys. <https://morewinemaking.com/products/enolmatic-wine-bottle-filler-1-head-2.html>
- Free Run Juice Extraction:
 - Manual approach – Using a pasta cooker covered with a mesh bag, put a siphon hose into it and siphon out the juice. This minimizes oxygen uptake and the amount of juice put into your press.
 - The All In One Wine pump has an accessory that uses PVC, a mesh bag, a racking cane and the vacuum pump to extract the free run juice into a carboy.

Sell and Trade

The meeting concluded with members selling, trading and giving away wine equipment.



The Portland Winemakers Club held their annual Gala on January 24th at the club room in the Aloha Grange. Members brought their wines to share and lots of food to eat. Several prizes were raffled off. Ben Rice, a very good blues guitar artist, provided the entertainment. Thanks to Mindy Bush and Marilyn Brown for managing the event.

President Bob Hatt presented the 2024 Marj Vuylsteke Member of the Year Award to **Barbara Thomson** for amazing leadership by example. As Treasurer, setting up a new banking system to handle membership records and funds. Showing up early and staying late for setup and tear down at every meeting. For single handedly organizing the WA County Amateur wine competition. Barb set a high bar for club participants.



2024 Wine Competition Awards

Winemaker Magazine International Amateur Wine Competition

<p>Gold</p> <p>Michael Moore: 2020 Carménère</p>	<p>Silver</p> <p>2020 Carménère/Petit Verdot Blend</p>	<p>Bronze</p> <p>Gillian Wildfire & Paul Sowray: 2019 Pinot Noir</p>
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NapaValley Seafood & Wine Festival Amateur Wine Competition

<p>Gold</p> <p>2020 Carménère</p>	<p>Silver</p> <p>2020 Carménère/Petit Verdot Blend</p>	<p>Bronze</p> <p>2019 Pinot Noir</p>
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Washington County Fair Amateur Wine Competition

<p>Blue Ribbon</p> <p>2022 Pinot Noir</p>	<p>Gold</p> <p>2020 Hebeola</p>	<p>White Ribbon</p> <p>2022 Sangiovese</p>
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Spanish Tempranillo wine tastings at PWC

(Paul Rogers)

In the past several years Tempranillo has become a very popular wine, one we often see at "Other Reds" tastings, produced by PWC members. However, the issue of "oakiness" is often raised and debated. Without total unanimity of opinion, our general rule is to taste and judge the wines (as much as we can) with respect to the traditional way the wines are presented in their native provinces, perhaps adjusting for other vineyard regions. Rioja uses 14 varieties of red and white grapes to produce still and sparkling wines, though only Tempranillo is relevant here.

To that point, it is best to remember that Rioja's Tempranillo as so produced is of neither a French, nor American style. In that regard, the following was "screen-scraped" from the official DOCa regulator's website <http://riojawine.com/> and Wikipedia.

Tempranillo

LaRioja is an autonomous province in Northern Spain, bordering South of Basque country and the Cantabrian mountains along the Bay of Biscay.

Considered to be autochthonous from Rioja, it is the most characteristic variety of this QDO, the core of its red wines and one of the noblest great varieties in the world.

It is so versatile that it can be used to make rose's, young red wines, and even for ageing red wines. Its a true wonder of nature. The perfect variety to discover all contrasts that Rioja wines can offer.

Characteristics:

Appearance

Black-blue epidermis, thick peel and non-pigmented pulp, tender, juicy full flesh.

Aroma

Red and black fruits, such as plums or strawberries, fruits of the forests and floral scents, such as violets and wild flowers.

Taste

After a long ageing process, wines can develop some vanilla, cocoa, cacao or liquorice reflections. Young wines with carbonic ageing may have red fruit and strawberry candy hints.

Resistance

Highly sensitive to plagues and diseases. Low resistance to draughts and high temperatures.

Ripening

"Early grape" with a short ageing cycle.

Synonymes

Cencibel, Tinto fino, Tinto de Toro, Tinto del país, Ull de Llebre.Vinos con Tempranillo

All wines.

As will be evident, the wine makers in Rioja, the home of Tempranillo, are very serious about producing world-class wines and have created a "Denominacion de Origen Calificada" (lit. 'designation of origin qualified'). In wines, it parallels the hierarchical systems of France (1935) and Italy (1963), although Rioja (1925) and Jerez (1933) preceded the full system.

However, with respect to wine labels in America, they are controlled by the TTB, Alcohol and Tobacco Tax and Trade Bureau. In the American market, the better quality Rioja's will carry "Crianza", "Reserva", and "Gran Reserva", least to best, on their label. If not, that's meaningful.

So, with respect to our PWC tastings, pay attention to the ageing requirements below, in particular the amount of time the wine is barrel aged. Traditionally that has been and often still is in American oak.

HISTORY:

Hundreds of years have passed since the farming of the first grapevines in Rioja. An origin that goes back to the Ancient Rome, when a whole culture around wine that defines, molds and marks a territory emerged, and its alive through centuries up to present days.

Rioja is the most ancient QDO in Spain (1925), but lots of steps have taken since.

Rioja keeps on betting in the height of XXI century on quality policies where continuous improvement, impartiality and integrity in its activities are part of its targets.

DESIGNATIONS:

Efforts towards excellence led Rioja to being awarded with the Calificada [Qualified] distinction, to be internationally renowned and to become the socioeconomic driving force in the territory.

QDO CONDITIONS:

Guaranteeing quality and authenticity is our main reason for QDO standards. Since 1925, wines are widely recognized and protected and, since 1991, they have a QDO. They have the highest and strictest quality standards. Rioja was the first QDO awarded in Spain, and only two meet the standards nationally.

- To have at least 10 years of Designation of Origin.
- Rioja wine cellars are only allowed to use grapes from QDO vineyards.
- Rioja wine cellars exclusively dedicated to store Rioja wines.
- Wines must be solely bottled in Rioja wine cellars.
- Systematic analytical and organoleptic tests of homogeneous batches of limited volume.

Today, Rioja is one of the QDO that offers the highest guarantees regarding wine quality and authenticity.

QDO sets the following:

- Delimitation of production zone
- The varieties of grapes to be cultivated
- Maximum capacity allowed

QUALITY CONTROL AND CERTIFICATION:

Rioja is one of the Designations of Origin in the world that offers consumers the most stringent controls on quality and authenticity.

To this end, together with one of the most rigorous control regulations, Rioja has made it compulsory for winery facilities to be dedicated exclusively to producing Rioja grapes

and wine and for wine to always be bottled at source.

Rioja was the first Designation to introduce the use of a Warranty of Origin seal in 1925 and the first to bring out ageing-specific back labels in 1974.

Since 2000 the bottles have been fitted with a holographic security band. Nowadays, the labels allow the consumers to trace the origin, vintage and ageing category of each wine.

Quality control starts from the planting of the vineyard. Each and every one of the vineyards that make up the Designation must be registered in the Control Board Register as a requirement for its supervision.

The guarantees of quality and origin for Rioja are also present during the harvest period. This is one of the key moments in which the complex control system established by the Board, guarantees the origin and quality of the wines produced in the Designation. During the harvest, the Boards Inspection Services control the quality of the grapes both in the vineyard and when they enter the winery, coordinating more than 200 harvest helpers who supervise the weighing-in of the entire grape production at each of the scales located in all winemaking sites. In all the winemaking wineries, each delivery of grapes is supervised and individualised by means of a computerised process according to the type of grape, variety and the place of origin of the grapes, also inspection of its alcohol content and sanitary state.

CLASSIFICATION:

Rioja is proud to have an incomparable range of wine styles. Their huge diversity of terroirs and ways to elaborate wine offer high-end products that can be classified according to their Origin and Ageing.

Wines protected by QDO Rioja

Wines protected by QDO Rioja are made from 14 grape varieties and from vineyards planted in the region. Wines protected by Rioja are quality red, rose, white and sparkling wines, made from an exclusive list of varieties, in accordance with the requirements set out in the specifications and originating from vineyards planted throughout the Rioja wine-growing region.

Classification by ageing

The best things in life need some time, and the ability of ageing is one of the hallmarks, as its one of the few certificates of origin that guarantees wines with a minimum ageing time between barrel and bottle, and so ready to enjoy.

- Generic: One-two year wines that keep main freshness and fruity characteristics. However, this category could include some other wines not necessarily related to Crianza, Reserva or Gran Reserva, although subjected to several ageing processes.

[Labelling of bottles in the American market will always show one of these three classifications if applicable.]

- Crianza: Wines subjected to a minimum two calendar years ageing process from 1 October of the year of harvest. At least one year in a 225 litre (49.5 gallons) oak barrels and an additional year in bottle. A Crianza wine always shows balance and harmony between fruit and aroma. Crianza wine is a bit more fruit forward.

- Reserva: in reserva wines, the combined period of aging in oak barrels and bottles must be a minimum of 36-months, with a minimum period of 12 months in oak barrels. Reserva wine may spend longer in the barrel and longer in bottle showing greater benefits from its aging. They are usually more complex because they have three aroma types: fruity (primary), wood (secondary) and ageing (tertiary), such as tobacco, leather, truffle, etc.

- Gran Reserva: The grapes must be from great harvests. The wine must spend a minimum of 24 months in barrel followed by at least 36 months in bottle (5 years total). These types of wines have very complex and intense aromas, and can also be described as fine and chic.

“A distinct characteristic of Rioja wine is the affect of oak aging. First introduced in the 18th century after being influenced by winemakers in Bordeaux. The use of oak with its pronounced vanilla flavors in the wine has been a virtual trademark of the region. Originally French oak was used but as the cost of the barrels increased many Bodegas began to buy American oak planks and fashion them into barrels at Spanish cooperages in a style more closely resembling the French method.”



Home Winemaking Quality Control

Bob Peak

When the editors at WineMaker suggested quality control (QC) for a story, I was delighted to take it on. I have a long personal and professional history with QC and it infuses most of my activities — including my fermentation hobbies. Before joining the world of winemaking, I put my chemistry degree to work in environmental testing laboratories. The 1980s were filled with efforts to improve the quality and consistency of analytical results, so sound decisions could be made about environmental contamination and cleanup. I volunteered as part of a continuous quality improvement group that was published in the journal of the American Society for Quality. We were adapting the statistical quality control processes of manufacturing to a data-generating service industry. In my home winemaking, I do not generate enough data points to practice statistical quality control, but the concepts of QC and continuous quality improvement still apply.



I consider quality control as the assessment of a finished product or service to determine its “fitness for use.” That is, measurement to determine that it has met specifications complies with requirements, or satisfies the expectations of a customer. Quality assurance (QA) refers to the creation and maintenance of systems that help improve the likelihood that a product will satisfy requirements. Inherent to both QA and QC is the principle of sound documentation. One of the mantras for quality

professionals is, “If it isn’t documented, it didn’t happen.” We may not need to go that far in home winemaking, but if you keep it in mind you will find it easier to make better wine.

For this story, I consider measurement, verification, process improvement, and documentation all within the concept of quality control. Over my decades of working in the field, I ran across many definitions for QA, QC, total quality management (TQM),

and so forth. Here we will just call it all QC and the end customer for the fitness of use — the ultimate wine drinker to be satisfied — is you, the home winemaker!

The development of QC practices for an individual's home winemaking hobby mirrors the historical development of QC. Before the Middle Ages, "fitness for use" was determined on an individual craftsperson basis: You made something and it worked for the customer or it didn't. If it didn't, you lost market share and your livelihood. Not a very efficient program, it required close personal knowledge to produce successful transactions. When you start to make wine at home, this may be a lot like what you do. You come across some grapes or you buy an ingredient kit. You read as much as you can, maybe watch some videos, and make your first batch. If you like it, congratulations! You achieved fitness for use. But you have not made much progress toward a system for assuring a successful outcome next time.

The next stage of historic quality development emerged with guilds. Throughout Europe, groups of craftsmen would form local organizations — guilds — devoted to the manufacture of a particular kind of product. Products produced by guild members would be marked with a readily identifiable guild mark that declared the guild's assurance for fitness of use. With a program of apprentices, journeymen, and master crafters, the guild took responsibility for a common level of quality in finished goods. In your area, you may find a local club of home winemakers. Many of these clubs sponsor group projects, contracting for larger quantities of grapes and engaging several club members in joint wine production. If you join one of these, you will find it a rewarding "apprenticeship." Other club members can act as the "master" winemakers and help you advance your skills. Along with helping ensure the production of good wine, they will introduce you to the value of documentation.

I consider quality control (QC) as the assessment of a finished product or service to determine its "fitness for use."

In the 12th century, King John of England appointed William of Wrotham to take charge of royal shipbuilding, including an assignment to write about the processes used in shipyards. (I mention him here not only because of his early example in documenting methods and quality of production but also because King John was so confident in William that he also put him in charge of purchasing the royal wine!)

And that is the next stage for your QC development as well: Documentation. Many home winemakers use a bound notebook, recording grape observations, wine product additions, lab results, and so forth as they occur. Others, particularly those who use several barrels, will attach a record sheet to each barrel to record such things as topping up, sulfite additions, and sulfite testing results. Because I make cheese, beer, cider, and charcuterie in addition to wine, I keep notes on a lined pad on a metal clipboard. I put the hobby subject at the top of each page, record data within each hobby sequentially by date, and then file the loose sheets from time to time in subject-specific three-ring binders. My loose-leaf system allows me to move from hobby to hobby in real-time but build my archives in subject-specific binders for later look-up.

Beyond documentation, the Industrial Revolution and then the post-WWII years brought about statistical data collection and analysis. By the time I was practicing formal QC, computers were beginning to dominate these areas. You may find that a spreadsheet will help you keep track. If you are good with graphing software, it may be useful to plot variables like the drop in sugar during fermentation or the maintenance

of sulfite levels over time. Anything that helps you make better wine the next time is a worthwhile QC tool.

What is “fitness for use” in home winemaking? When you start, it may just be drinkable wine. As you progress in the hobby, you may want to make a specific style of wine or achieve a particular flavor, aroma, and appearance characteristics. When you realize that you are formulating more specific objectives for your wine, you are advancing your own QC program. First, record your grape or juice plans. If you control the growing, record information about pruning, trellising, pest control, and veraison (the coloring-up stage of the grapes). Even if you do not grow the grapes, get as involved as you can. If you know the grower, visit the vineyard. Document your own observations and ask the grower to share theirs. Write your harvest plan or the corresponding plan for receiving purchased grapes or juice.

Next, make a wine plan. Note your anticipated volume of production and the characteristics you are looking for in your wine. A few years ago I purchased some Primitivo grapes from Musto Lanza Vineyards in Suisun Valley, California. Primitivo and Zinfandel grapes are virtually indistinguishable, but Primitivo wine is often made in an Italian style. I chose to do that, rather than make a California-style Zinfandel. That plan influenced my later decisions to produce my wine. After planning, keep detailed fermentation records during production. Include observations about the grapes or juice, timing and quantities of fermentation product additions, temperatures of the ambient environment and of the wine itself, and results of tests for aspects like sugar, acid, pH, and sulfite.

That last area, lab testing, comes the closest to my experience with commercial QC. To make good decisions about your wine, you need good analytical data. That means you need to calibrate your equipment and record the calibration. Before assessing the grapes, check your refractometer with a commercial 20 °Brix sugar solution. Write down when you did it and what the outcome was, whether the instrument needed to be adjusted or not. Calibrate your pH meter at pH 4 and 7 and document doing so. In commercial laboratories, the pH meter is calibrated daily or more often. At home, I calibrate at least once per week during periods of use. For more complex testing, like acid titration or free sulfite testing, one good quality check can be to compare methods or laboratories. Run the test by more than one method and compare results until you are satisfied with your consistency. If you do not have that capability, find a friend or fellow club member who can split a sample with you to help each other with QC. Another option is to send a sample to a commercial or university lab and compare their results with yours. Write it all down.

Ultimately, when you have finished making the wine, you determine “fitness for use.” Your most important customer is you: Do you like your wine? To go beyond the individual artisan level, you need to get other evaluations. You can serve the wine to friends and family and then record their comments. On a more formal level, you can get together with other home winemakers and sit down for an evaluation of everyone’s wines. Use a score sheet like the UC-Davis 20-point scale, taste each wine individually, and record the results. The most objective way to receive an evaluation by experienced tasters is to submit your wine to competitions. While you may have different stylistic objectives than the judges, their scores and comments can help you produce clean, well-made wine with every batch.

While making similar wine from year to year is supported by good documentation, it is especially valuable for intermittent projects. You want to make excellent wine, not just drinkable wine. A bit of attention to QC and documentation can help keep you on that path. Planned processes beat lucky chances every time!



Reference Library

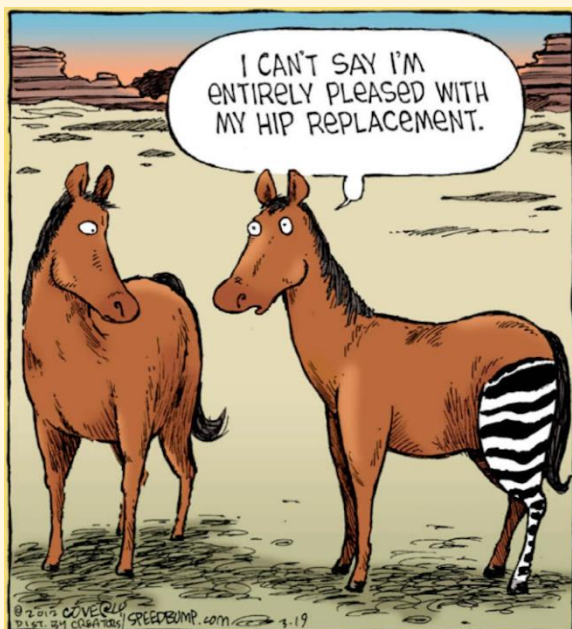
(updated 4-5-2024)

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.

- 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



"You have some clumsy friends - that's the third to accidentally drop a bottle of my home-made wine!"



Portland Winemakers Club

Leadership Team – 2025

President: **Bob Hatt** 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

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

Secretary: **Bob Thoenen** 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

- Arrange for speakers & educational content for our meetings

Chair for Tastings: **Mike Sicard / Steve Fine** msicard@willamettehvac.com

- Conduct club tastings 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
- Arrange tours 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
- Supplies – These should be passed to 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
brown.marilynjean@gmail.com

Web Design Editor: **Barb Thomson** bt.grapevine@frontier.com
<http://portlandwinemakersclub.com/>

Newsletter: **Ken Stinger** kbstinger@frontier.com