Portland Winemakers Club

January 2023

"Bill's Meanderings" gets top billing one last time before our new President, Bob Hatt takes the reins of President

Monthly Events

January 18th, 2023
Discuss plans and ideas for 2023

January 21st, 2023
Gala at Parrett Mountain Cellars

February 15th, 2023

March 15th, 2023

April 19th, 2023

May 17th, 2023
Tasting & judging, member produced
Bordeaux Reds

June 21st, 2023
speaker

July no meeting

July 22nd, 2023
Annual Picnic, $10 ea. fee, Craig & Mindy Bush

August 17th, 2023
Tasting & judging, member produced all Whites, Rose' & sparkling

September 20th, 2023
Tasting & judging, member produced other Reds

October 18th, 2023
Tasting & judging, member produced Pinot Noir

November 15th, 2023
Crush Talk

December 13th, 2023
Elections, Planning for Next Year

Quail feeding by the frozen vineyard

It's a new year and with that we have a new club president, Bob Hatt. I first met Bob at a different club's meeting in 2006. We have bought, picked, crushed, bottled, and all the other chores that go with winemaking since. Bob knows his stuff and will make a fine president.

I have conceded and it was a peaceful exchange of power 😇

With the elections that we held at the last meeting we elected several newer members to take chairs to fill out the positions. The last 4 years that I have been president we have seen a lot of changes and an influx of new members. It is great to see the change be reinforced with these members now helping to run the club. Thank you all and here's to a great 2023 .. . Bill Brown

From our new President, Bob Hatt

Wow, 2022 seemed like almost back to normal. With in person meetings resuming and some personal vacation travel and my first bout with Covid-19 out of the way, 2023 is hopefully back into full normality; whatever that means. :~)

I want to take a minute to thank everyone for their support for the PWC through these difficult times. Bill Brown did an amazing job of keeping it all together and safe with all of those Zoom/Teams meetings with the help of Jon Kahrs and Rob Marr; Which it turns out I thought were quite interesting and interactive. We may look into doing some more Zoom calls to make it easier for speakers to make it to our meetings. I am (sort of) looking forward to taking the reigns at the meetings and helping keep the club in the swing of getting as much info and knowledge about winemaking to everyone as we can manage. Along with lots of wine tasting! I am sure we will have more ideas to discuss at the January meeting and I hope to see you all at the Gala at Parrett Mountain Cellars on January 21. (no more ice storms please!)
Sincerely, Bob Hatt Your crazy volunteer PWC President for 2023

Drink Responsibly
Drive Responsibly

Up-coming events / Save the date

The next PWC meeting is scheduled for Wednesday, January 18th in the basement of the Aloha Grange starting at 7:00 pm. We will discuss plans for 2023, winemaking problems & how your 2022 wines are doing so far.

NOTE: There will be a pot-luck table for those who wish to participate. Bring a dish to share. If you would rather not participate feel free to bring your own snacks.

December Meeting Notes

Members present: 22

- Bill Brown mentioned that 21 members attended the Resolu Winery tour last month.
- Paul Rogers proposed a toast to outgoing President Bill Brown for a job well done over the last 4 years.
- Elections for 2023 officers & committee chairs were held. The following were elected for 2023:

President – Bob Hatt Secretary – Ken Stinger Treasurer – Barb Thomson

Education /speakers Chair – Rob Marrs
Tastings chair – Brian Bowles & Jolie Bowels
Winery/Vineyard Tours Chair – Andy Mocny
Group Purchases – Al Glasby & Bob Thoenen
Competitions Chair – Rob Marr
Social Events Chair – Mindy Bush & Marilyn Brown
Web Design Editor – Barb Thomson

- Bob Hatt said that Eclectic vineyard has 3 Portuguese red grape varieties, Touriga Nacional, Tinta Cao & Souza grapes. If you want these grapes, you need to get the order in very early in the new year. Contact grape buy chairperson Al Glasby alglasby@gmail.com With your order.

Someone at the meeting asked about white varietals, Here is Eclectics full list of grapes available.
Cabernet Sauvignon, Cabernet Franc, Syrah, Malbec, Viognier, Nebbiolo, Muscat, Canelli, Riesling, Tinta Cao, Tempranillo, Touriga Nacional, Souzao, Malmsey/Malvasia, Merlot, & Chardonnay.

- Please 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 Give it a look, join the discussions and enter some posts of your own. There are 33 members in the group so far.

From member, Paul Rogers -
"Making wine is something like raising children. They ALWAYS need to be watched! They go through stages. Sometimes they're sweet and cooperative, other times, cranky and rebellious. But it we don't mess them up, usually they come around in the end."

2023 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 17, 2023!

Click here to download competition rules and entry form or click here for the online form to print out and mail in.

Enter your wines, meads, and ciders 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 skills and get valuable feedback on your wines from the competition's judging panel.

Entries due by JAN. 14, 2023

Enter your wine to be independently evaluated by a panel of judges as part of the Newport Seafood & Wine Festival. Winners will be awarded Gold, Silver, or Bronze, and one Best of Show.

Entries must be at a drop off location by Sunday, January 14.

Entry forms must accompany each wine entered.

Forms are available at all drop off locations and online at www.seafoodandwine.com.

Drop off locations

Portland: F.H. Steinbart

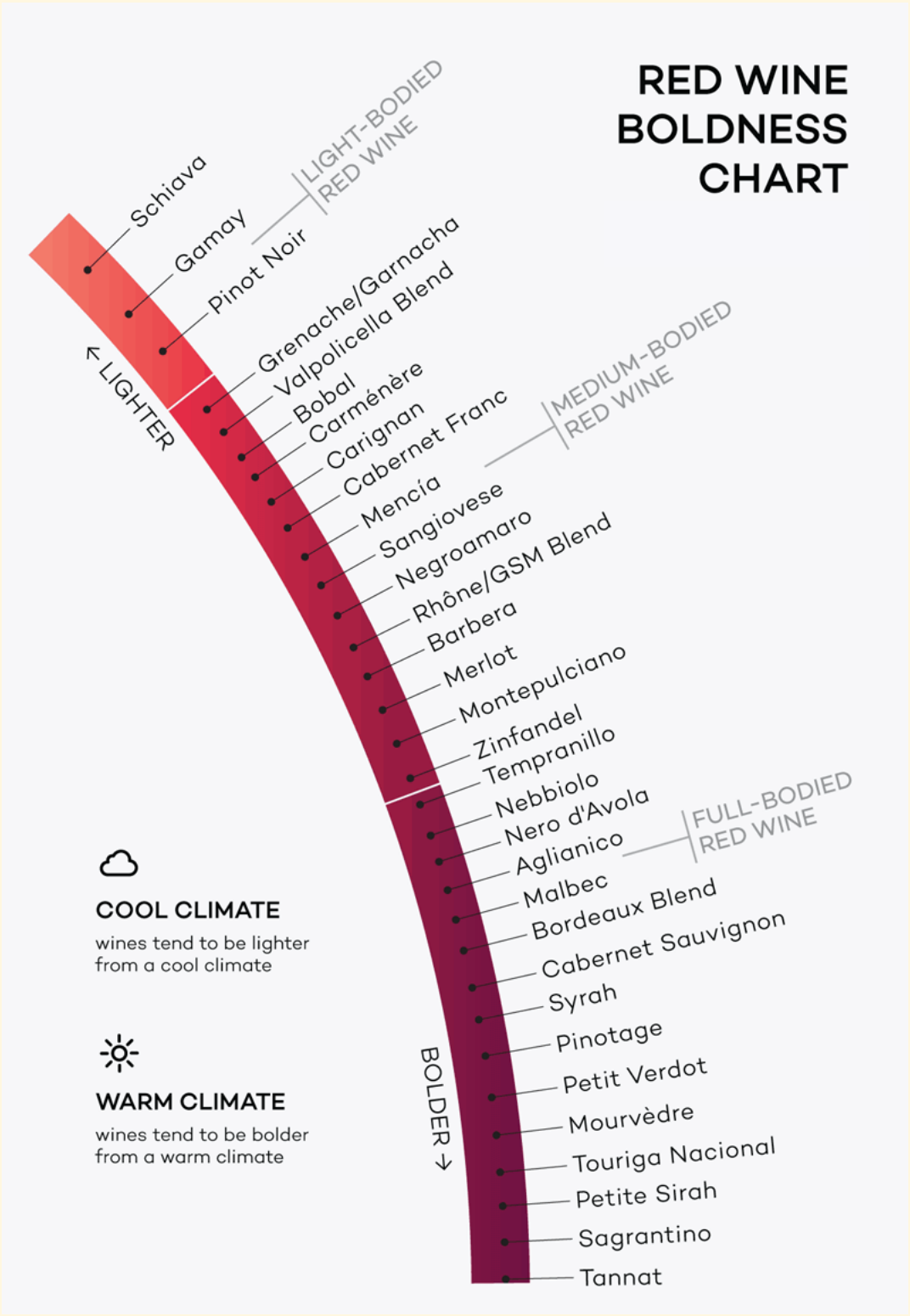
McMinnville: Davison Winery Supplies

Salem: Salem Brew Supply

Corvallis: Corvallis Brewing Supply

Eugene: Home Fermenter Center

Newport: Newport Chamber of Commerce



Tannin acts as a palate-cleanser, scraping fats from the tongue. This is why red wine is a traditional partner to rich, fatty meats. Umami is that meaty flavor that complements a wine's fruitiness which means it makes a red wine taste fruitier!

Topping My Wines Off

Q
I've been reading a number of articles about preventing oxidation of the wine I'm making. The articles suggest "topping off" the carboy. What do I use to top off the carboy?
I'm making a Sauvignon Blanc and it looks golden in the carboy. Just wondering if I needed to do something while in secondary fermentation?

A
oxygen can be a friend of wine (especially during active primary fermentation) but is more often its enemy. One of the biggest jobs of being a winemaker entails minimizing oxygen (air) contact in our aging wines by keeping our containers 100% full, or "topped up." The term "topping" or "keeping wines topped up" refers to either a) storing your wine in a completely full vessel or b) adding some wine to a partial vessel to render it full. This, along with proper sanitation, pH management, and adequate levels of sulfur dioxide (all topics amply discussed in my book and in WineMaker magazine) will keep your wine from getting browned (oxidized), something that is very important, especially for delicate white wines like your Sauvignon Blanc.

A topped off carboy means that the wine is at least above the curve of the neck. This carboy could use some topping before aging. Photo by Charles A. Parker/Images Plus

Speaking of delicate Sauvignon Blancs, it's uncommon for folks to take their Sauvignon Blancs through the secondary, or malolactic fermentation (MLF). This is because most producers of the variety like its crisp refreshment, good acidity, and floral and grassy aromatics, with winemaking choices to keep it that way. The MLF deacidifies wines as the stronger malic acid is transformed into the weaker lactic acid. There are also aromatic and textural changes that happen with malolactic fermentation that may or may not align with your goals for a Sauvignon Blanc.

Aromatically, MLF tends to produce notes of cream, butter, or even short-crust pastry, while the finish may lengthen, and the mouthfeel round out a bit. So, you could add sulfur dioxide to your wine (and protect it from oxidation in one fell swoop!) to arrest the malolactic bacteria and be perfectly within traditional Sauvignon Blanc winemaking style standards. You could also keep it going through MLF; it's up to you. Which brings us back to keeping wine topped up . . .

When our wines are going through MLF they are producing some amount of carbon dioxide gas, which helps protect them a little bit from the ravages of oxygen. However, MLF can tick along slowly at a snail's pace, so it's not wise to assume a nice, thick "blanket" of protective carbon dioxide gas is being produced by your malolactic bacteria. You'll need to give your wine a helping hand in order to protect it during this time. MLF is best done in a fully-topped up container that's capped with a fermentation lock to allow carbon dioxide gas to escape, but which won't allow air to come in. These can be picked up (along with the special carboy bungs to fit them onto) at your friendly local winemaking or homebrewing supply store (or online).

Now I know what you're probably going to ask: "What if I only have four and a half gallons (17 L) of wine in a five-gallon (19-L) carboy? How can I possibly get this carboy topped up?" There are a few solutions to this perennial home winemaker's dilemma. I was speaking to someone from a large home winemaker's group in Sonoma the other day and this very topic came up. One of my suggestions was for club members to band together to share and swap topping wine for exactly this kind of situation. Commercial winemakers usually have no issue with breaking down a barrel into kegs and carboys in order to do a topping session (barrels usually need to be topped monthly) but for small-scale winemakers dealing with glass carboys and small bottle volumes can be a real challenge.

When our wines are going through MLF they are producing some amount of carbon dioxide gas, which helps protect them a little bit from the ravages of oxygen.

Asking friends and fellow enthusiasts for help in this department is a natural step to take. Don't feel like you have to exactly match the wine you're topping up with either. Cabernet Sauvignons, Malbecs, Cab Francs, and Merlots all "play well together" and a light white wine can even be used to top up a rosé. Sure, it might dilute the personal pride you take in producing "your" wine a little, but if you can share a half-bottle of your Zinfandel with a buddy and she can give you a half-gallon (2 L) of clean Chardonnay to top up your Sauvignon Blanc, it's a win-win.

If you're not a member of a winemaking community like that or don't want to use someone else's wine (which I do understand) you can try to add some displacement objects to your carboys to take up space and raise the level of wine in your vessel. I've known folks to use marbles, glass floral arrangement beads, or even stainless-steel pie weights to displace wine and raise the levels in their containers. Basically, if it's neutral (glass, fired ceramic, Pyrex, or stainless steel is best), it can be sanitized, and will fit into your container, it's fair game.

Last ditch for topping wine? I've said it before and am not too proud to give you permission here — go out and buy some. Find a wine at your local grocery store that you think is the best match to yours and use it to top up your containers. Better a $15 bottle of Sauvignon Blanc than a spoiled, almost full, five-gallon (19-L) carboy. Do note, however, that commercial winemakers are not allowed to do this; this is for the home producer only. Also do be aware that almost any commercial wine will have an appreciable level of sulfur dioxide in it and won't be compatible as an addition for wines still going through MLF. If you swap any topping wine with a buddy, be sure to check its SO_2 status before adding it to your wine as malolactic bacteria are extremely sensitive to SO_2.

All of the above being said, if it were my Sauvignon Blanc, I'd rack it out of the carboy into as topped off a situation as possible and adjust the free SO_2 up to 25–30 ppm. If you're worried about the color getting too golden and it's un-topped and going through malolactic fermentation, I'd cut off the MLF, get it on some sulfur dioxide, and get it topped up, no matter which method I had to use in order to do it. Response by Alison Crowe.

Acidity & Aging

Written by Alison Crowe

Q

I have been making wine from fresh grapes such as Chambourcin, Champanell, Mustang, Muscat Blanc, and Blanc du Bois. My situation is that the total acidity (TA) rises during the aging process. For example, I start out with pH of 3.6 and TA of 6.5 and after eight months I will have a 3.1 and 11.0. I am not adding acid, only racking and adding SO_2. What could be causing this? Also, why does water have a pH of 7.0 but distilled water has a pH of 4.0 to 5.0 and a TA of 0?

A

First, let's look at your question about the pH of water. We all learned in high school chemistry that water has a pH of 7.0, which is totally neutral, neither acidic nor basic, on the pH scale. When measuring the pH of water in the real world, say in streams, lakes or even distilled water, the pH can be anywhere in the neighborhood of 5.0–8.0, a far cry from "totally neutral."

The problem is, pure liquid water is extremely rare in the natural world. The pH of water in our daily lives is affected by many things from dissolved minerals and organic matter (like water-borne microorganisms) to dissolved gasses. This is, in fact, the main source of acidity in distilled water, which, as you correctly mention, can often have a pH of 5.0–6.0. Distilled water likes to react with carbon dioxide in the ambient environment at typical atmospheric pressure levels and will trap carbon dioxide molecules, dissolving them and essentially turning "pure" distilled water into a weak solution of carbonic acid.

But "Doesn't that mean that when I run my TA analysis at home, I will get an erroneous result because I'm actually adding acid in the form of my water?

Before I cause you unnecessary panic by answering "Yes" (which is the technically correct response, by the way), I'll calm you down by telling you that boiling your distilled water helps drive out most of the dissolved carbon dioxide.

To be even more sure that you're starting your titration free of interference from acidified water, it's important to add a few drops of dilute NaOH (0.01 M) to the 100 mL or so of water that you use to run each TA analysis. If you're using a phenolphthalein indicator, add your indicator to the water and add the dilute NaOH until you barely see the water turn pink. This is now your endpoint — when you add the wine sample be sure to titrate back to that same pink color. If you use a pH meter to indicate when your titration has reached the endpoint of 8.2 pH, (what I recommend, especially since red wine is almost impossible to test using the phenolphthalein method) again, add dilute NaOH to get your water to read 8.2 pH. It's all right to over-run this endpoint in the water, as the solution at this juncture is unbuffered and a reading of 8.2–8.7 won't significantly affect the final answer. However, when you add the wine sample to the 100 mL of your adjusted water and then titrate it, it is critical to try to get back to 8.2 (or your colored endpoint) as accurately as possible. This is important because the solution is now buffered by acid and small errors in the amount of titrate added will greatly affect the final reading.

The above obviously bridges us into your larger concern — that of a wine's acidity seeming to increase over time. In my experience, it's not uncommon for a red must's TA to climb during fermentation. My viticulturist friends tell me that in some varieties, and especially in specific years, the grape tissues will selectively sequester and then release some compounds before others during fermentation. In fact, this year I had some Cabernet Sauvignons from California's Paso Robles area that came in with a TA of 0.40 g/L, but as the fermentation progressed the TA climbed up to 0.65 g/L, a more typical number. I have never seen, however, a wine's TA in-crease as drastically as you mention during the aging process — which leads me to think that the problem is analysis errors or that there is acid getting into your wine in a way that you are not aware of.

For starters, let's revisit the above information about properly performing a TA and point out things that can skew the result. Make sure that not only your distilled water but also your wine sample are thoroughly degassed as dissolved carbon dioxide in the wine sample will give an erroneously high TA. Wine samples are usually degassed using a vacuum aspirator – if you don't have access to a lab with this set up, the best way to degas at home is to let the sample come to room temperature (carbon dioxide is more soluble at cooler temperatures) and shake vigorously, "burping" your sample bottle repeatedly. If your wine is fermenting, you must freeze the sample to knock down any yeast activity before you degas.

Another thing that often contributes to a bad TA result is an old chemical reagent. It's normal for the NaOH solution with which we titrate to weaken over time so for this reason, it's important to standardize the reagents yourself or buy fresh, pre-standardized ones from reputable laboratory supply companies. If you're using an NaOH solution that is weaker than you think it is, this could explain the apparently high TA — it will take more of a weak NaOH solution to titrate the same wine to achieve the target endpoint.

With respect to your pH, most errors come from the following few sources. A common culprit is failure to calibrate the pH meter often enough. You really ought to calibrate your equipment daily or at least before each time you use it. Another source of error is calibrating the pH meter with old, off-concentration buffers. The pH 4.0 and 7.0 buffer solutions for calibration will chemically change and become unusable in two to three months, so always make sure you have fresh buffer. Storing the buffers covered away from light and heat, as well as never pouring any buffer you've used to calibrate the pH meter back into the mother storage bottle, will go a long way towards keeping the buffers sound and contaminant-free. Another big source of pH meter fallacy is not following the specified use and storage instructions for your particular instrument. pH probes are some of the most delicate pieces of equipment in the lab and need exacting care and attention in order to function at their best.

If you feel you've ironed out your lab bugs and still don't know where your higher acids are coming from, take a hard look at your winemaking practices post-fermentation and see if some rogue acid could be making its way into your wine through unforeseen avenues. Do you rinse your equipment with a strong citric acid and sulfur solution and then neglect to rinse out the containers adequately before filling them? Do you use an acidic storage solution for your barrels that could seep into the wine once they are filled for aging? Is there a possibility that the SO_2 solution

you're adding to the wine when you rack has been mixed up with another solution you use for sanitizing? Many prepared SO_2 sanitizing mixes have ascorbic, citric or tartaric acid added to them to help the SO_2 be more effective (more antimicrobial molecular SO_2 is available at lower pH levels). Also, if you add SO_2 to your lots in tablet form, check the composition of your particular brand. Some tablets are a blend of sulfur dioxide and ascorbic acid (added to make the SO_2 more effective).
Lastly, take a close look at your wine's VA (volatile acidity levels). Post-fermentation, certain microbes can metabolize various compounds in wine (ethanol, for one) and turn it into acetic acid, or vinegar. Typical increases in VA during primary and secondary fermentation are anywhere from 0.02 g/L to 0.075 g/L and will be reflected in your total acidity (TA) analysis. Though it's unlikely to happen (as one would tend to throw wine out that becomes this bad), it's possible for a wine that is really high in VA to contribute as much as 2.0 g/L to a wine's total acidity. You've got quite a rare and interesting situation here and not one that I've ever encountered to such a degree in my winemaking career. I hope the comments above help you diagnose your problem. I wish you luck as you begin to rule out the possibilities.

Wine Yeast to Make Bread

Q
During the stay-at-home period I enjoyed starting to bake bread, but yeast was tough to find in the grocery store. Can you use wine yeast for baking bread? Also is there a way to make a sourdough starter from the yeast found on grape skins and other fruits to give my bread a home winemaker's twist?
A
You can definitely use wine yeast for baking bread. Bread yeast and wine yeast are both *Saccharomyces cerevisiae* and both work the same way, by eating sugar and converting it into ethanol and carbon dioxide gas. In the case of wine, the sugar comes from the grapes. In bread, the sugar (simple carbohydrates) can come from the flour, which often contains somewhere between 1–2% simple sugars, or from a small addition of granulated sugar. When flour is mixed with water, the simple sugars can be eaten by the yeast, leaving the starch to create the bread. It is, after all, the carbon dioxide produced by yeast that allows a loaf of bread to rise.

That said, wine yeast is a little different than bread yeast strains. Bread yeast strains aren't bred (ha-ha) to be able to withstand high levels of alcohol so it's not wise to try to make wine with bread yeast. Wine yeast will be able to operate just fine in the bread environment, which is not a high alcohol situation. Wine yeast is also, depending on the strain, a little slower to start than "rapid rise" bread yeast or yeast made specifically for bread machines. Think of bread yeasts as speedy sports cars and wine yeasts are family sedans. They've got slightly different performance stats, but both are automobiles that have four wheels, consume gas, and can get you where you want to go.

If I were to use old wine yeast (or even a fresh packet) for breadmaking, I'd be sure to hydrate it properly, i.e.: 1 tbsp. yeast with about 1/3 cup hotter-than-warm water, or

about 100–105 °F (38–41 °C). A proper "proofing" of the yeast, i.e. letting it get nice and bubbly for a few minutes after hydration, is important to make sure it's not expired and is ready to use. Be sure to deduct this water from the amount in your recipe. It's not advised to "pitch" dried wine yeast directly into flour or a bread machine; you'll want to make sure it's active and healthy before using in a recipe.

Indeed, you can even try to isolate yeast from your winemaking if you'd like to have a "winemaker's sourdough starter." During the harvest of 2019, I cultured my own starter using Pinot Noir grapes from my company's Stanly Ranch in the Carneros AVA here in California. I was grape sampling with my son, and we saved about four fist-sized clusters from our sampling buckets. I made a flour-water slurry with about ½ cup all-purpose flour and about ¾ cup filtered water in a large bowl. Then, I lightly squished the grape clusters over the bowl with my hands, allowing the juice to run into the bowl. I deposited all four of the squished grape clusters, stems and all, into the slurry and mixed it all around. We covered the bowl with a clean dishtowel and then set the bowl on the picnic table in the shade (about 78 °F/26 °C) for the day. That evening, I fished out the grape stems, being sure to leave the grape berries in the bowl and stirred in another ¼ cup water and ¼ cup flour before covering the bowl, leaving it on the kitchen counter and going to bed.

Wine yeast is also, depending on the strain, a little slower to start than "rapid rise" bread yeast or yeast made specifically for bread machines.

The next morning, I noticed that my purple-and-white (no, it's not an attractive process) slurry was a little bubbly and had started to smell slightly like wine. I fed in another ¼ cup flour and ¼ cup filtered water, stirred it, covered it, and left it in my oven on the "proof" heat setting all day. By that evening, I noticed it had started to get quite bubbly and between the natural yeast on the grapes and the sugar in the grape juice, I had a fermentation on my hands! It was then that I used a rough mesh strainer to get out all of the seeds and skins (passing though a colander would work too) out of my flour-grape slurry. I added another ¼ cup flour and ¼ cup water, stirred and went to bed. The next morning, I fed it again (by this time it was starting to grow quite a bit in the bowl), set it in the oven on "proof" again and checked to see how active it was in a few hours. By now there were definite bubbles of gas being created and it was quite active. I reserved 1 cup of this in a clean glass jar, covered it with a paper towel and stored him in the refrigerator . . . and that became "Stanly the Sourdough Starter," whom I've since shared with friends and neighbors here in my hometown.

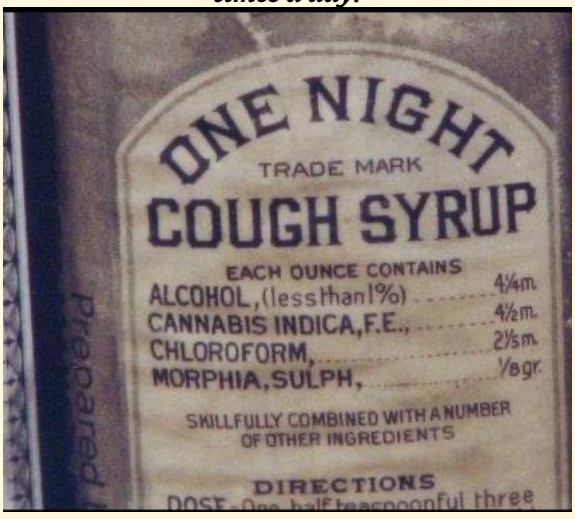
There are so many sources online to learn about how to use and maintain a sourdough starter, especially now that the entire country seems to be into baking bread. I don't have the space in this column to go into bread baking master class, but my one piece of advice would be to "think like a winemaker." You know yeast like food and the correct temperatures in which to grow, and that winemaking takes patience. So, it is with sourdough baking. You've got a big leg up since you've already got "microbial smarts" when it comes to managing a yeast culture.

Reference Library

Here is a list of hobby winemaking manuals and other materials in the Secretary's file. They are available for downloading by e-mail or via an internet transfer service. Some are downloadable from the source such as Scott Lab. All are PDF format, e-mail Ken Stinger at kbstinger@frontier.com

Scott Lab 2022 Winemaking Handbook – 6 mb - 135 pages
Scott Lab 2022 Cider Handbook – 2.1 mb - 75 pages
Scott Lab 2018-2019 Sparkling Handbook - 8 mb - 58 pages
Scott Lab 2022 Craft Distilling Handbook – 5.2 mb - 26 pages
Anchor 2021 – 2022 Enology Harvest Guide 15.7 mb - 16 pages
A guide to Fining Wine, WA State University - 314 kb - 10 pages
Barrel Care Procedures - 100 kb - 2 pages
Enartis Handbook - 4.8 mb - 108 pages
A Review Of Méthode Champenoise Production - 570 kb – 69 pages
Sacramento Winemakers Winemaking Manual - 300 kb - 34 pages
Sparkling Wine brief instructions - 20 kb - 3 pages
The Home Winemakers Manual - Lum Eisenman - 14 mb - 178 pages
MoreWine Guide to red winemaking - 1 mb - 74 pages
MoreWine Guide to white Winemaking - 985 kb - 92 pages
MoreWine Yeast and grape pairing - 258 kb - 9 pages
Wine Flavors, Faults & Taints – 600 kb, 11 pages
Daniel Pambianchi wine calculator set – 13.5 mb, 10 calculators
Wine flavors, faults and taints - 88 kb, 11 pages

The label from an old cough Syrup bottle. Thank the lord for consumer protection laws. Half a teaspoon, 3 times a day!



"Plant based potatoes" .... this is why aliens fly straight past us

Portland Winemakers Club
Leadership Team – 2023

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 / 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: **Rob Marr** mdbmarr@live.com

- Arrange for speakers & educational content for our meetings

Chair for Tastings: **Brian Bowles / Jolie Bowles** bowles97229@gmail.com
jolie97229@yahoo.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: **Al Glasby / Bob Thoenen** alglasby@gmail.com
bobthoenen@yahoo.com

- Grape purchases, Makes the arrangements to purchase, collect, and distribute

- Supplies – These should be passed to the President or Secretary for distribution.

Chair of Competitions: **Rob Marr** mdbmarr@live.com

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

Chairs for Social Events : **Mindy Bush / Marilyn Brown**
mindybush@hotmail.com
brown.marilynjean@gmail.com

- Gala / Picnic / parties

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