



Portland Winemakers Club

January 2024

“Bob’s Blurb”

Monthly Events

January 17th, 2024

Discuss plans and ideas for 2024

January 26st, 2024

Gala at Aloha Grange

February 14th, 2024

Speaker: Dr. Rich DeScenzo from ETS Labs, Indigenous yeast fermentation observations. NOTE: This is in place of our normal Feb. 21st meeting.

March 20th, 2024

Tasting & judging, members produced Italian varietals

April 17th, 2024

speaker

May 15th, 2024

Tasting & judging, member produced Bordeaux Reds

June 19th, 2024

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

July no meeting

July TBD

Annual Picnic, \$10 ea. fee,

August 21st, 2024

Speaker:

September 18th, 2024

Tasting & judging, member produced other Reds & fruit wines

October 16th, 2024

Tasting & judging, member produced Pinot Noir

November 20th, 2024

Crush Talk (canceled)

December 13th, 2024

Elections, Planning for Next Year

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

We had a great meeting in December, The elections were held and I will continue as President. We have several new chairpersons for 2024, thanks to everyone for stepping up. The crush talk led by Bill Brown was very informative for a perspective on our 2023 wines. This month we will be setting the calendar for 2024 and discussing other initiatives for what we hope to accomplish to enhance our wine knowledge and bring exposure to the club. I will be bringing my 3 Portuguese varietals so we can do some blending trials, which we did not have time to do in December.

Thanks to our new education chair Paul Natale we already have an exciting speaker for our February meeting and to accommodate that the February meeting date will not be the normal date but will be February 14th instead. It should be very informative. Check out the sidebar for details.

Tool of the month: It seems like I need this about once a year to remove corks that have been pushed into the bottle. When I got this I thought, this will never hold up, but I have had it for quite a few years.

Bob



Wine Evaluation & Judging Online Boot Camp with Bob Peak (Feb.23, 2024 2-5 pm)

\$75.00

Description: Learn how to evaluate your own wines and other bottles in the same way as a trained wine judge during this live, online, three-hour workshop with WineMaker’s Technical Editor and experienced wine judge Bob Peak. He’ll walk through how to use sensory skills to improve your winemaking. You will be given a wine shopping list ahead of time so you can taste and evaluate the same exact wines with Bob live and in real time as you learn how to use the UC-Davis scoring sheet WineMaker judges use in our annual competition. Bob will go over evaluation techniques including the identification of common faults. This workshop will take place live on February 23, 2024 from 2 pm to 5 pm Eastern.

This workshop will also be recorded and as an attendee you will have access to video replays to practice your new skills.

[Wine Evaluation & Judging Online Boot Camp with Bob Peak \(Feb.23, 2024 2-5 pm\) - 1 WineMakerMag.com](https://www.winemakermag.com)

Upcoming events / Save the date

The next PWC meeting is scheduled for Wednesday, January 17th in the basement of the Aloha Grange starting at 7:00 pm. The purpose of this meeting is to discuss plans and ideas for 2024 and all other winemaking related topics.

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.

NOTE: *Bring a bottle of wine to put into a trading pool. Everyone who brings a bottle draws a number to pick from the wine trading pool. Numbers get picked until the pool is empty.*

- 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/portlandwinemakersclub). Give it a look, join the discussions, and enter some posts of your own. T



December Meeting Notes

Members present: 21

- Barb Thomson proposed that the PWC look into the pros & Cons of becoming a Chartered club. What are the benefits if any?
- Mindy reported that the annual Gala is scheduled for January 26th and will be held at the Aloha Grange meeting room. A food sign up sheet was circulated.
- Bob Thoenen reported that 2023 was another very successful grape purchase year.
- President Bob Hatt conducted the Election of officers and Committee Chairmen for 2024.

For President	Bob Hatt	Approved
For Treasurer	Barb Thomson	Approved
For Secretary	Ken Stinger	Approved
Chair of Education	Paul Natale	Approved
Chair of Tours	Andy Mocny	Approved
Chair of Tastings	Brian Bowles & Mike Sicard	Approved
Chair of Grape Purchases	Bob Thoenen & Tyson Smith	Approved

New Business:

- Craig Bush suggested that we should examine the possibility of PWC putting on our own Amateur wine competition. Several years ago we did have a meeting with the Salem Winemaker’s Club to take over their competition which they were no longer going to hold. It was decided then that the organizing required was not something we wanted to do at that time.
- Paul Natale has confirmed that Dr. Rich DeScenzo of ETS Labs will speak to our club on February 14th. The topic will be Indigenous yeast fermentation observations. Note: This is one week prior to our regular meeting date and will be in place of our Feb. 21 meeting.
- Ken Stinger suggested that Paul contact Dr. Scott Burns, Geologist, as a possible speaker on Oregon and other NW regions Terrior.



2024 Gala Update:

MARK YOUR CALENDARS

January 26th 2024

5 pm - 9 pm

Aloha Grange

\$10 per person at the door

*Live Music &
Guaranteed Good Time!*

**Bring your glass and wine to share
Plus a dish (hors d'oeuvres, salad, side, or dessert) to share
with everyone**

Proteins will be provided by the following

Jamie Graves - Smoked Turkey

Mark Hernandez - Pork Roast

Paul Natale - Salmon

Ken and Barb Stinger - Chicken

Craig and Mindy Bush - Leg of Lamb

Any Questions? Call Mindy Bush at 503.267.9319

Don't forget to download your Uber/Lyft app

Groovy Gewürztraminer

Written by Chik Brenneman

A grape with spice

Many of the long-time readers of this column know of my tenure with the Department of Viticulture and Enology at UC Davis. The department is one of the oldest and most storied departments in the University of California system, being established in the 1880s by the California State Legislature as a research institution that would promote outreach in the wine industry to further improve the quality of California grapes in the wake of the phylloxera epidemics in both Europe and California in the 1860s and 1870s. Many individuals contributed to the department's achievements, and I am humbled and honored to be part of that legacy. I never met Dr. Maynard Amerine, but we shared an office, albeit he had long since retired when I took over the same space. I have heard that one of his statements about making great Gewürztraminer wines is that you must "sleep in the vineyard." I did not understand what this meant until I had the opportunity to make wine from this grape when I came to the University in 2006.

At the time, the grape demonstration block had a total of 50 individual rows of grapes. Each row was short, with only 14 vines per row. That was just enough for about 50 gallons (190 L) of wine to use in classes. Many of these varieties were not suited for the hot climate in Davis and usually wound up sunburned or severely raisined, but for some reason, the Gewürztraminer always held out. The first year I worked with these particular grapes, as I walked the vineyard making picking



decisions, I liked the spice flavor coming up at about 19 °Brix, but I held off picking it as it just didn't seem right.

I was a young winemaker on the quest of achieving 24 °Brix, assuming I needed alcohol to balance the wine. With the lower sugars, I was thinking how low the alcohol would be and the wine would not be balanced. Alas, I waited until the "magic" Brix of 24 and picked. The wine was good and exhibited some typical flavor profiles, but it just didn't seem complete. Then a good friend told me what Dr. Amerine had said, and it clicked. That was the day a light bulb went off between my ears and started opening the world to the diversity of grapes, their unique profiles, and the wines you can make from them.

As the name implies, Gewürztraminer is part of the Traminer family of grapes. It's an extremely diverse family that seems to have originated in the Franche-Comté region of eastern France. It's a very old variety. In doing the research for this piece, many references point back to Savagnin Blanc, not to be confused with Sauvignon Blanc from the Bordeaux region. Among the 100+ synonyms of Gewürztraminer listed in the Vitis International Variety Catalog (www.vivc.de) are listings of Traminer Aromatique, Savagnin Rose, and Red Traminer. The database officially lists its pedigree as a Savagnin Rose mutation.

Gewürztraminer is classified as a white grape; however, it has pink to red skin tones. None of these pigments translate into the wine, even with some incidental skin

contact. The variety has a characteristic spice tone to which the “*gewürz*” in its name refers to. However, according to Jancis Robinson, she says the spice character is more of a catchall descriptor for the multitudes of aromatics in the grape. She goes on to state that there is “no single spice that is particularly like the smell of *Gewürz*.” The grape is rich in terpenes, which when not bound to various sugar moieties in solution, play an important role in the aromatic characters for which the wine is known. Incidentally, terpenes are also responsible for the varietal character you would find in Muscat grapes. Muscat is often blended into *Gewürztraminer* to enhance the aromatics.

The main aromatic compounds in the grape are in the skins, so therefore employing a series of treatments to enhance their extraction is the initial key to boosting the aromatics. Terpenes in wine can be both free and bound. By “bound,” this refers to the chemical bonding that takes place between the terpene and a mono or disaccharide sugar moiety, such as glucose (monosaccharide) or arabinose, rhamnose, or apiose, (all disaccharides). Bound terpenes are non-volatile, thus not contributing to the aroma profile. However, these bound forms are flavor precursors and the aroma profile of the wine is largely due to the free forms of the terpenes in solution.

Some winemakers choose to add enzymes to terpene-rich wines toward the end of fermentation. These enzymes cleave the sugar moiety, releasing the free form that can contribute to enhanced varietal character. It is important to use the correct enzyme as they all have a specific function. The right enzymes will have alpha and beta glycosidase activities as well as pectinase to assist in breaking down the grape skins and releasing the free and bound forms. Follow the manufacturer’s instructions when working with enzymes. The pH and the temperature of the wine must be just right to get the optimal effect. When the desired effect is obtained, the enzyme action can be halted with the addition of 5–10 g/hL (190–380 mg/gallon or 50–100 mg/L) bentonite addition. Allow to settle and rack.

“Gewürztraminer is classified as a white grape; however, it has pink to red skin tones.”

On another note, extracting these aromatics from the skins is a technique I learned from some of the visiting students from Germany. That technique is up to 24 hours of skin contact after destemming and crushing. This can also bring out some of the astringent phenolic compounds also located in the skins. As you look at the concept of skin contact, if done carefully, use less time for a dry version of *Gewürztraminer* and more time for an off-dry version where the sweetness will mask any astringency. I have also always been intentional with my yeast choice with not just *Gewürztraminer*, but aromatic whites in general. Lallemand recommends Cross Evolution specifically for this varietal, but my experience is with QA23 and CY3079. QA23 has beta-glycosidase activity and is a good thiol converter. CY3029 is slow to finish, can have some mouthfeel enhancements through some early autolysis, and in my experience leaves a little residual sugar. Be sure to follow the proper hydration procedures and feed them properly. I find that QA23 needs a little more nutrients than what is recommended.

Acidity in the juice and wine is important for balance. From our basic grapevine physiology we know that the acidity decreases and the sugar accumulates in the grape via photosynthesis. Warm-climate *Gewürztraminer* accumulates sugar too fast at the expense of acidity and lack of time to properly develop the aromatics. So cool-weather climates are best suited for this variety.

Its home territory is Alsace and Lorraine in the northeastern part of France and then across the Rhine River in the Baden and Pfalz regions in Germany. These regions are very close to the Franche-Comté region where the Savagnin story most likely originated. Good examples exist in the Alto Adige in northern Italy, northern Spain, southern Australia, New Zealand, and Chile. In North America, Canada, New York, Oregon, and California's Anderson Valley work well.

I do not think my wife, Polly, would appreciate me sleeping in the vineyard at this point in our life. Although I have been known to do it when I was much younger after a long day of harvesting and the thought that an hour's drive home in the dark was probably not the smartest thing to do. But what I learned from those years at UC-Davis was to appreciate the varieties we worked with and maximize their potential by following the expertise of veteran winemakers.

Gewürztraminer Recipe

Yield 5 gallons (19 L)

Ingredients

- 100 lbs. (45 kg) Gewürztraminer fruit or 6 gallons (23 L) of commercially available juice (clarified)
- Distilled water
- 10% potassium metabisulfite (KMBS) solution (Weigh 10 grams of KMBS, and dissolve into about 75 milliliters (mL) of distilled water. When completely dissolved, make up to 100 mL total with distilled water.)
- 5 g Lallemend QA23
- 5 g Fermaid K (or equivalent yeast nutrient)
- 5 g Diammonium phosphate (DAP)
- Freeze-dried malolactic bacteria (Chr Hansen)-optional

Equipment

- 5-gallon (19-L) carboy
- 6-gallon (23-L) carboy
- 6-gallon (23-L) plastic bucket
- Airlock and stopper
- Racking hoses
- Equipment cleaning and sanitizing agents (Bio-Clean, Bio-San)
- Inert gas (nitrogen, argon, or carbon dioxide)
- Refrigerator (~45 °F/7 °C) to cold settle the juice. (Remove the shelves so that the bucket will fit.)
- Ability to maintain a fermentation temperature of 55 °F (13 °C). TIP: Use a 33-gallon (125-L) plastic can as a water bath. Place ice blocks in the water to maintain a relatively constant temperature. This will be your refrigeration system for peak fermentation. If you have other means to keep things cool, of course, use that. TIP: If you have a need to keep it warm, in this case wrapping the bucket/carboy with an electric carboy wrap (available at most home winemaking outlets) works well.
- Thermometer capable of measuring between 40–110 °F (4–43 °C) in one-degree increments
- Pipettes with the ability to add in increments of 1 mL
- Ability to test or have testing performed for sulfur dioxide

Step by Step

1. Crush and press the grapes. Consider some light skin contact or enzymes to enhance the aromatic flavors. Scott Labs Rapidase Revelation Aroma is a good one. For other

- choices, scottlab.com/scott-labs-enzyme-choosing-guide. Follow the directions.
2. Move the must directly to the press and press lightly.
 3. Transfer the juice to a 6-gallon (23-L) bucket. During the transfer, add 16 milliliters of 10% KMBS solution (This addition is the equivalent of 40 mg/L or ppm SO₂). Move the juice to the refrigerator.
 4. Let the juice settle at least overnight. Layer the headspace with inert gas and keep covered.
 5. Measure the Brix and acidity.
 6. Adjust the acidity to 6-7 g/L. (If the acidity is greater than 7 g/L, consider the option of inoculating for the malolactic fermentation near the completion of the alcoholic fermentation described later.)
 7. When sufficiently settled, rack the juice off the solids into the 6-gallon (23-L) carboy.
 8. Prepare yeast. Heat about 50 mL of distilled water to 108 °F (42 °C). Measure the temperature. Pitch the yeast when the suspension is 104 °F (40 °C). Sprinkle the yeast on the surface and gently mix so that no clumps exist. Let sit for 15 minutes undisturbed. Measure the temperature of the yeast suspension. Measure the temperature of the juice. You do not want to add the yeast to your cool juice if the temperature of the yeast and the must temperature difference exceeds 15 °F (8 °C). To avoid temperature shock, acclimate your yeast by taking about 10 mL of the juice and adding it to the yeast suspension. Wait 15 minutes and measure the temperature again. Do this until you are within the specified temperature range. Do not let the yeast sit in the original water suspension for longer than 20 minutes. When the yeast is ready, add it to the fermenter.
 9. Add Fermaid K or equivalent yeast nutrient.
 10. Initiate the fermentation at room temperature (~65–68 °F/18–20 °C) and once fermentation is noticed, (~24 hours) move to a location where the temperature can be maintained at 55 °F (13 °C).
 11. Two days after fermentation starts, dissolve the DAP in as little distilled water as required to completely go into the solution (usually ~20 mL). Add directly to the carboy.
 12. Normally you would monitor the progress of the fermentation by measuring Brix. One of the biggest problems with making white wine at home is maintaining a clean fermentation. Entering the carboy to measure the sugar is a prime way to infect the fermentation with undesirable microbes. At this point, the presence of noticeable fermentation is good enough. If your airlock becomes dirty by foaming over, remove it, clean it, and replace it as quickly and cleanly as possible. Sanitize anything that will come in contact with the juice.
 13. Leave alone until bubbles in the airlock are about one bubble per minute. Usually about two to three weeks. Measure the Brix every 2–3 days at this point.
 14. The wine is considered dry, or nearly dry when the Brix reaches -1.5 or less. As an *option*, inoculate with your malolactic bacteria.
 15. Monitor the progress of the malolactic fermentation (MLF) using thin-layer chromatography.
 16. If you chose not to inoculate for MLF, then add 3 mL of fresh KMBS (10%) solution per gallon of wine (0.8 mL per L of wine), or when the MLF is complete, add that same dosage of fresh KMBS (10%) solution. This is the equivalent of ~40 ppm addition. Transfer the wine to the five-gallon (19-L) carboy and lower the temperature to 38–40 °F (3–4 °C).
 17. After two weeks, test for pH and SO₂ and adjust as necessary to attain 0.8 ppm

molecular SO₂. (There is a sulfite calculator on our website at winemakermag.com/sulfitecalculator). Check the SO₂ in another two weeks, prior to the next racking, and adjust while racking. HINT: Rack to another sanitized 5-gallon (19-L) carboy or your bucket. In the case of the latter, clean the original carboy and transfer the wine back to it. This is done at about 4–6 weeks after the first SO₂ addition. Once the free SO₂ is adjusted, maintain at the target level by monitoring every 3–4 weeks.

18. Consult winemakermag.com for tips on fining and filtration if a haze is noted in the wine.

19. At about three months you are ready to bottle. Be sure to maintain sanitary conditions while bottling. Once bottled, you'll need to periodically check your work by opening a bottle to enjoy with friends.



Amplify Your Taste, Bud!

Written by Dick Fruehwald

The wine-tasting technique that I describe in this article was developed over the last fifteen years out of sheer frustration. As a wine sales representative, I've made hundreds of wine presentations to chefs, maître d's, sommeliers, and restaurant owners. I've poured wine in restaurant kitchens, bars, and dining rooms, and I've tasted wine out of glass, paper, plastic, and even styrofoam cups. It's discouraging to confess how many times I've heard even the wine experts say something like this: "I don't get what they're saying in this wine description."

I needed a wine-tasting technique that experts and novices alike could master in minutes. I also wanted to help people new to wine tasting get excited immediately about the aromas and flavors in wine. I wanted to hear them say, "I never knew wine could taste this good." Or "I can taste the wine for the first time!"

So I developed a method I call "Power Tasting." It's easy to learn, and it works. I can't back that statement up with academic studies or empirical data, but the positive comments of nearly a thousand wine tasters have convinced me that any wine aficionado should give Power Tasting a try.

How do you taste a wine?

There are many factors to consider when tasting a wine: the container or glass, the wine, the eye, nose, lips, mouth and tongue, the soft palate, the nasal passage and throat, and last of all, the stomach (or the spittoon). Each serves a specific purpose. The glass is the most unpredictable factor in the tasting process, varying from a plastic cup to crystal stemware. The eye visually whets the appetite. The nose can be an effective tool to facilitate taste but many times is hindered by distractions — the scent of dinner or a summer breeze, to name a few. The lips should be pursed to help contain a small amount of wine. The mouth, for obvious reasons, is a critical tool in any wine-tasting technique. The tongue is the center of basic sensations — sweet, sour, bitter, and salt. The soft palate is where the finish of a wine resides. The nasal passage carries the wine's aroma to the olfactory organs. The throat is the place through which good wine will pass. Finally, there's the stomach (or spittoon!), where all wine, good or bad, eventually will reside.

When evaluating a wine, the standard technique considers sight, smell, taste, finish, and an overall impression. The idea behind Power Tasting is to maximize this available information.

Standard tasting techniques are all over the board. There is what I call the OTDT technique (Over the Tongue and Down the Throat). This method yields not much more than the basic tongue sensations of sweet, sour, bitter, and salt. The second technique, one that many tasters new to wine employ is what I call ALS (A Little Sip). This results in the appreciation of a little flavor that wafts its way through the senses, but it is an ineffective way to evaluate a wine. The third approach is probably the most widely used by experienced tasters. I call it the TS (Traditional Slurpy). A complete explanation of this technique can be found on pages 95 and 96 of Emile Peynaud's classic book, "The Taste of Wine." (It takes two pages for Peynaud to describe this venerated wine-tasting technique, and I challenge any novice to follow successfully along.) Luckily, there is a simpler and better way.

Simply put, my Power Tasting technique is a seven-step process:

1. Take a small sip.
2. Swish the liquid in your mouth for approximately 10 seconds.
3. Swallow or spit.
4. Breathe in through your mouth, as if through a straw.
5. Close your mouth and breathe out through your nose, pausing to reflect on the flavors and aromas.
6. Breathe in through your nose.
7. Breathe out through that "straw."

Here are a few additional thoughts on the seven steps. Step 1) A small sip is all you need; generally, an eighth of an ounce will do. Step 2) Swishing the wine in the mouth for this length of time acclimatizes the mouth to the wine, giving you a better sense of the wine's body, balance, and acidity — especially when tasting different wine styles. I even find this method effective when switching back and forth between red and white, sweet and dry wines. Step 4) Drawing in a breath to a moderate three-count is about right.

The key to the success of Power Tasting is "going retro." In Step 4, you collect the wine's vapors. In Step 5, you propel these vapors in a focused stream up through the retro nasal passage into the nasal cavity and olfactory center, rather than depending on the nose. High up in your nasal passage is a small slit or recess where a mucous layer with protruding hairs, the olfactory mucosa, links nerves to the olfactory bulb, which is part of the brain. This whole area is about the size of a dime. To get as much information to that area as possible, using the retro nasal passage is the most direct approach, rather than depending on the intake of vapors through the nose.

The ability to taste is largely a result of the ability to smell. Many experts will tell you that taste is 70 to 80 percent smell. So an effective way of getting a large amount of information to the olfactory center, where aromas are "sorted out," can only enhance the ability to taste. The "sorting out" process involves the olfactory mucosa translating aroma molecules into electrical impulses and then sending the impulses to our associative memory. Once there, our associative memory works to find a match with a prior experience. When there is a match, "BAM!" (with homage to Emeril). The corresponding information is transmitted to our thought processes, where we casually verbalize the aroma as "a racy raspberry with a touch of the forest floor."

You can provide even more focus by pausing to savor the feedback, preferably with your eyes closed. With practice, you can even determine approximate alcohol levels from the sensations created by vapors passing through your nasal cavity in Steps 5 and 6. In Step 7, breathing out through your mouth creates friction on the inside of your cheeks, causing the saliva glands to kick in and replenish the moisture stripped away by the acidity and/or tannin in the wine. I call this the “gush rush.” It enhances the finish for good wines and brings out objectionable characteristics in others while resetting the palate for the next wine to be tasted. This also allows the taster to take secondary breaths through the mouth and up through the nostrils to further identify other aspects of a wine.

All wine tasters, experienced or not, are a product of the surrounding environment. The library of aromas and tastes in our associative memory has been built by our life experiences, from growing up on a farm to eating our favorite foods. Science tells us that most of these libraries contain well over a thousand entries. Calling up these entries is not always easy. It takes practice. A novice taster can access about 50 entries. An experienced taster might access 200.

A wonderful tasting tool is Ann Noble’s Wine Aroma Wheel. Have you ever been tasting wine with a friend, and they ask whether you get a hint of anise in a wine, and suddenly the anise pops out at you? Scanning the wheel as you are tasting helps you focus on 90-plus aromas associated with wine. If this is too much to handle, use my “Starting Points” (see below), which gives a few aromas and flavors that can be associated with common grape varieties.

With proper use of the Power Tasting technique, the wine’s “nose” becomes a valuable supplement to the information you gather about a wine when you taste it. Varying your technique helps in gathering additional information. First “nose” the glass from the center, then next to the rim, and finally from 2 to 3 inches above the rim, in quick sniffing bursts and in long slow draws. Each technique captures different esters and aromatics.

Regarding glassware: There is nothing finer than drinking wine from the correct crystal stemware, but with Power Tasting, even wine from a paper cup will show you all of the subtle flavors and aromas that it has to offer. That’s because the key aromas are carried forcefully to the olfactory area through the retro nasal passages instead of being sniffed up through the nostrils. So happy Power Tasting, and may you soon be able to detect even the slightest hint of racy raspberry or damp forest floor!

Starting Points

- Cabernet Sauvignon:** Cassis • Blackberry • Cherry • Herbs • Mint • Vanilla • Cedar • Chocolate (after aging)
- Merlot:** Berry • Plum • Cherry • Vanilla • Spices
- Zinfandel:** Blackberry • Raspberry • Berry Jam • Black Pepper • Vanilla
- Pinot Noir:** Strawberry • Cherry • Violets • Vanilla • Spices • Soy/Earth (after aging)
- Chardonnay:** Pineapple • Pear • Green Apple • Citrus • Vanilla • Butter • Nuts • Spices
- Sauvignon Blanc:** Grapefruit • Lemon • Floral Notes • Melon • Dried Herbs • Bell Pepper • Vanilla • Butter
- Riesling:** Honeysuckle • Peach Apricot • Green Apple • Pear • Honey

2024 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 15, 2024



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

Entry Deadline: March 15, 2024
5515 Main Street • Manchester Center, VT 05255
ph: (802) 362-3981 ext. 106 • fax: (802) 362-2377
email: competition@winemakermag.com

You can also enter online at: www.winemakercompetition.com

I have not seen any online ads for this competition yet but I did receive an application in the mail. -- It is usually advertised on the Newport Chamber of Commerce site. I can send you copies of the application if needed. Ken

Newport Seafood & Wine Festival
Amateur Wine Competition



If you deliver your wine to a drop-off site, please deliver **NO LATER THAN JANUARY 13, 2024**. All applications and payment must be to the Newport Chamber of Commerce office at that time.

Limit is 4 entries per winemaker, \$10 per entry. Please fill out a separate application for each wine.

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 in PDF format, e-mail Ken Stinger at kbstinger@frontier.com

- Scott Lab 2023 Winemaking Handbook – 18.4MB – 140 pages
- Scott Lab 2022 - 2023 Cider Handbook – 2.1 MB – 73 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 - The Beverage People - 100 KB - 2 pages
- Barrel Care Techniques - Pambianchi – 42 KB – 3 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

(updated 6-28-2023)

Portland Winemakers Club Leadership Team – 2024

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

Secretary: **Ken Stinger**

kbstinger@frontier.com

- Communicate regularly about club activities and issues
- Monthly newsletter
- Keep an updated list of members, name tags, and other data

Chair of Education / Speakers **Paul Natale**

paulnatale6@gmail.com

- Arrange for speakers & educational content for our meetings

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

bowles97229@gmail.com
msicard@willamettehvac.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 Thoenen / Tyson Smith**

bobthoenen@yahoo.com
tyson@tysonsmith.com

- Grape purchases and makes the arrangements to purchase, collect, and distribute
- Supplies – These should be passed to the President or Secretary for distribution.
- Encourage club participation in all amateur competitions available. Make information known through Newsletters, e-mail, and Facebook.

Chairs for Social Events: **Mindy Bush / Marilyn Brown**

mindybush@hotmail.com
brown.marilynjean@gmail.com

- Gala / Picnic / parties

Web Design Editor: **Barb Thomson**
<http://portlandwinemakersclub.com/>

bt.grapevine@frontier.com