



# Portland Winemakers Club

JANUARY 2026

"Bob's Blurb"



**Happy 2026! Thanks to all the members who volunteered for positions for this year. I can't believe this will be my 4th year as President. Special thanks to everyone for the work you all did for 2025. Almost all the positions have carried over from last year. Thanks to Jolie Bowles for stepping up for the events committee for 2026. The members are what make this club a great place to learn and make and drink great wines! Looking forward to seeing you all at the Gala in a couple weeks at Parrett Mountain Cellars! Cheers and here is to making great wines in 2026!**  
**Bob ----**



## Worth Celebrating

**Raise a glass to the major anniversaries of these growing regions –**

### Looking back :

#### Turned 21

**COLUMBIA GORGE - Established May 10, 2004**

**DUNDEE HILLS - Established Nov. 30, 2004**

**SOUTHERN OREGON - Established Dec. 8, 2004**

**YAMHILL-CARLTON - Established Dec. 9, 2004**

**MCMINNVILLE - Established Jan. 18, 2005**

#### Turned 25

**APPLEGATE VALLEY - Established Dec. 14, 2000**

### Looking ahead:

#### Turning 20

**EOLA-AMITY HILLS - Established July 17, 2006**

**CHEHALEM MOUNTAINS - Established Nov. 27, 2006**

#### Turning 21

**RIBBON RIDGE - Established Jun. 1, 2005**

**RED HILLS DOUGLAS COUNTY, OREGON - Established Oct. 14, 2005**

#### Turning 35

**ROGUE VALLEY - Established Jan. 23, 1999**

## 2026 Monthly Agendas

### January 17th

Gala – Parrett Mountain Cellars  
5:30 – 8:30 pm, clean up 8:30 – 9:00, \$15 per person

### January 21st

#1-Tasting & judging member's other reds, no Bordeaux varieties or Pinot Noir

### February 18th

Speaker: Winemaker, Ken Wright

### March 18th

Tasting & judging, member's Bordeaux varieties

### April 15th

Speaker: Sommelier

### May 20th

Barrel Tasting & judging & discussion / problem solving

### June 17th

Tasting & judging, member's White, Rose' & Sparkling

### July - No meeting

### July \_\_, TBD

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

### August 19th

#2-Tasting & judging member's other reds, no Bordeaux varieties or Pinot Noir

### September 16th

Speaker: TBD

### October 21st

Tasting & judging, member's Pinot Noir

### November 18th

Crush Talk, Tips & Tricks

### December 9th

Elections, Planning for 2027

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

## Upcoming Events / Save the Date

The next PWC meeting is scheduled for Wednesday, January 21st in the basement of the Aloha Grange starting at 7:00 pm. This will be a blind tasting of member produced other Reds which means no Bordeaux veriatals or Pinot Noir or Italian veriatals. Bring a snack for the potluck table and a bottle of any of your wines for the exchange table.

- Take time to visit the PWC website: [portlandwinemakersclub.com](http://portlandwinemakersclub.com) where there are Newsletters archived back to 2007.
- Also, visit our public group Facebook page: "Portland Winemakers Club" [facebook.com](https://www.facebook.com/portlandwinemakersclub), give it a look, Join the group and submit some posts of your own.

## December Meeting Notes

### 2026 officers:

President: Bob Hatt  
Treasurer: Barb Thomson  
Secretary: Bob Thoenen  
Newsletter: Ken Stinger  
Speakers / Education: Paul Natale  
Tours: Paul Natale  
Tastings: Mike Sicard / Steve Fine  
Grape Purchasing: Mark Hernandez / Hank Armstrong  
Social Events: Jolie Bowles + Co-chair (TBD)  
Web Design & Editor: Barb Thomson  
Group Buy (consumables): Brian Bowles

### Events committee:

Gala will be held Jan 17 at Parrett Mountain Tasting Room  
Event runs from 5:30 to 8:30 with clean-up to be done by 9 pm  
Protein sign-up has 6 volunteers, will send out to club to see if we get a pork option  
Looking for musician recommendations  
Members are to bring an appetizer / side dish / dessert, wine to share and wine glasses  
Cost is \$15 per person, waiver must be in place for all attendees  
Good time to pay dues of \$25 / year

### Treasurer:

Have sufficient cash in bank to cover club needs  
2025 looks to have been slightly cash positive  
2026 dues are \$25

### 2026 Meeting Schedule:

January 21: Other Reds tasting (non-Bordeaux, non-Pinot Noir)  
February 18: Speaker  
March 18: Bordeaux tasting  
April 15: Speaker  
May 20: Barrel Tasting  
June 17: White / Rose / Sparkling tasting  
July: No meeting, club picnic  
August 19: Other Reds tasting (non-Bordeaux, non-Pinot Noir)  
September 16: Speaker  
October 21: Pinot Noir tasting  
November 18: Crush Talk / Tips & Tricks  
December 9: Elections / 2027 Agenda (note week 2 of December)  
No decision made regarding holding another garage sale in 2026

## New Business:

Suggestion was made to have a group of people go in together to produce a full barrel of wine. Allows the opportunity to produce wine similar to commercial wineries.

Allows fermentation / malolactic / aging approaches not possible with carboys.

Bob H volunteered to host the barrel in his wine making area.

Challenges discussed:

Who will lead, coordinate, take ownership of managing wine?

Need for hoist / barrel moving equipment.

How to coordinate financials?

Deferred discussion until January.

Project will need someone to step up and take ownership.

Suggestion was made to consider a large group buy of one varietal (e.g. > 1,000 lbs) that the club does not normally have access to purchase.

Deferred discussion until January.

Will need someone to step up, identify vineyard / varietal options.

Discussion was held about sending out club rules given the number of new members.

Bob / Ken will search for a document developed in the past that contains club rules.



49th Annual Newport Seafood & Wine Festival

# AMATEUR WINE COMPETITION



Entries due by  
**JAN. 26, 2026**

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 Monday, January 26.

Entry forms must accompany each wine entered.

Forms are available at all drop off locations and online at [www.seafoodandwine.com](http://www.seafoodandwine.com).

For more information  
call: 541-265-8801 (or)  
email: [info@newportchamber.org](mailto:info@newportchamber.org) (or)  
go to: [www.seafoodandwine.com](http://www.seafoodandwine.com)



### Drop off locations:

- Hillsboro: Main Brew
- McMinnville: Davison Winery Supplies
- Salem: Salem Brew Supply
- Corvallis: Corvallis Brewing Supply
- Eugene: Home Fermenter Center
- Newport: Newport Chamber of Commerce

ALSO →

# 2026 WineMaker<sup>®</sup> International Amateur WINE COMPETITION

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

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



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

**Entry Deadline:** March 13, 2026  
Please note **NEW** shipping address:  
Battenkill Communications, Inc.  
c/o Hardpack Distributors  
116 Hills Court / P.O. Box 730  
East Dorset, VT 05255 USA  
ph: (802) 362-3981 ext. 106  
email: [competition@winemakermag.com](mailto:competition@winemakermag.com)

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



## Simultaneous malolactic fermentation: Is it the right option for your wine?

James Osborne, OSU Extension

### What is malolactic fermentation?

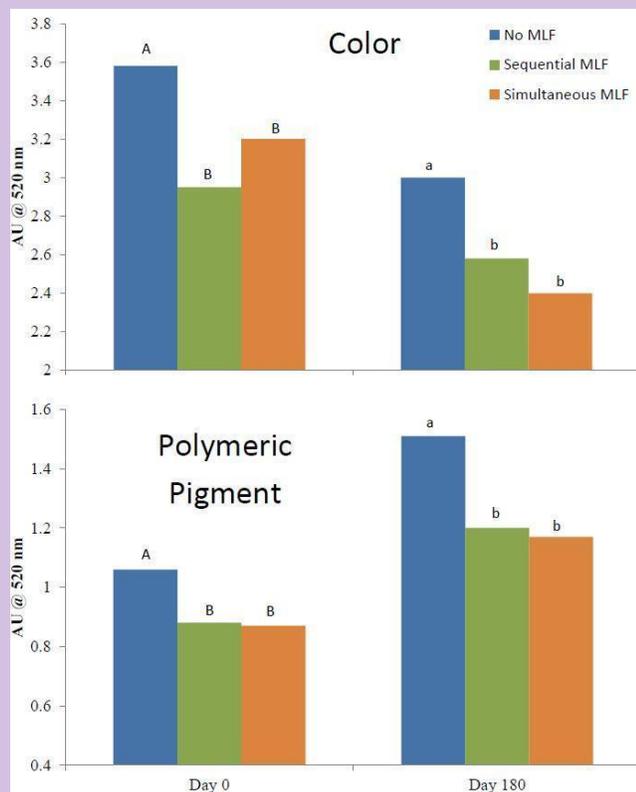
Malolactic fermentation (MLF) is a vital step in the production of red wines as well as some white wines. MLF is performed by lactic acid bacteria, primarily *Oenococcus oeni* and results in the conversion of malic acid to lactic acid causing a decrease in acidity.

For wines grown in cool climates that contain high levels of malic acid, this decrease in acidity is essential to wine balance. In addition, MLF can modify certain wine flavors and aromas such as diacetyl. This compound has a buttery aroma, and while at high concentrations (> 5 mg/L) it can be objectionable, at lower concentrations it may be desirable (depending on the wine style).

*For wines grown in cool climates that contain high levels of malic acid, this decrease in acidity is essential to wine balance.*

Traditionally, this process has been conducted by indigenous wine lactic acid bacteria (LAB) present on the grapes or within the winery, and occurs during or after the alcoholic fermentation (AF). However, with the development of commercial starter cultures of *O. oeni*, winemakers now have more control over the timing of when this process occurs. This naturally leads to the question, “When is the best time to conduct the MLF?”

Figure 1. Color and polymeric pigment in pinot noir wines that did not undergo MLF or underwent a simultaneous or sequential MLF using *O. oeni* VFO. Wines were analyzed 0 and 180 days post completion of MLF. Different letters indicate significant differences at  $p < 0.05$ .



Traditionally, this process has been conducted by indigenous wine lactic acid bacteria (LAB) present on the grapes or within the winery, and occurs during or after the alcoholic fermentation (AF). However, with the development of commercial starter cultures of *O. oeni*, winemakers now have more control over the timing of when this process occurs. This naturally leads to the question, “When is the best time to conduct the MLF?”

First, it may be logistically advantageous to separate the two processes of AF and MLF so that wines in which you wish to retain acidity can be more easily prevented from undergoing MLF.

Second, there is concern that the addition of *O. oeni* into juice or must (rather than wine) can lead to an increase in volatile acidity (VA) since *O. oeni* can convert sugar into acetic acid. However, several studies report that MLF in the presence of sugars does not necessarily lead to an increase in VA if the AF starts well and has no issues completing.

Others have also shown that *O. oeni* metabolism is significantly impacted by pH, and that at  $pH < 3.50$  the bacteria will begin to consume sugar only when malic acid has been degraded. This means that in wines where the pH is  $< 3.50$  acetic acid production by *O. oeni* would likely only be an issue if AF was sluggish and resulted in residual sugar still being present when the bacteria had completed malic acid degradation.

At higher pH ( $> 3.50$ ), the risk of acetic acid production by *O. oeni* is greater as sugar metabolism may occur concurrently with malic acid consumption. Recent work in our laboratory confirms what others have found regarding acetic acid production during simultaneous MLFs.

Chardonnay wines were produced where MLF was conducted simultaneously or sequentially. Fermentations (AF and MLF) were performed at either  $15^{\circ}\text{C}$  or  $21^{\circ}\text{C}$  with the pH values of the wines being relatively low ( $pH < 3.50$ ). At each temperature, there were no significant differences in the acetic acid concentrations of wines produced with simultaneous or sequentially MLF (Table 1). Instead, acetic acid concentration was more dependent on fermentation temperature, with wines fermented at  $15^{\circ}\text{C}$  containing significantly higher acetic acid concentrations than wines fermented at  $21^{\circ}\text{C}$  no matter how MLF was conducted (Table 1).

Table 1. Time to complete alcoholic and malolactic fermentation and basic chemistry of chardonnay wines produced where MLF was performed simultaneously or sequentially using *O. oeni* Beta at 15 or 21 °C. Different letters within a row indicate significant differences at  $p < 0.05$ .

	Fermentation temperature (°C)	Days to complete alcoholic and malolactic fermentation	Alcohol % (v/v)	Acetic acid (g/L)	Wine pH
Co-inoculation	15°C	26 <sup>a</sup>	14.14 <sup>a</sup>	0.72 <sup>a</sup>	3.37
Sequential	15°C	68 <sup>b</sup>	14.64 <sup>b</sup>	0.70 <sup>a</sup>	3.44
Co-inoculation	21°C	26 <sup>a</sup>	14.18 <sup>a</sup>	0.58 <sup>a</sup>	3.42
Sequential	21°C	62 <sup>b</sup>	14.55 <sup>c</sup>	0.56 <sup>b</sup>	3.44

An additional concern when conducting simultaneous fermentations is the potential inhibition of yeast by the bacteria leading to stuck or sluggish AF. While there are reports of this occurring, the issue was yeast strain specific, and highlighted the importance of choosing the right combination of yeast and ML bacteria strains if a simultaneous MLF is being conducted.

Regardless of when you decide to conduct the MLF, using a compatible yeast and ML bacteria strain is important as certain yeast strains can be inhibitory to ML bacteria and cause problematic MLF.

Many wine yeast and ML bacteria producers provide recommendations for combinations of yeas and ML bacteria strains to use, and these may differ depending on whether you wish to perform a simultaneous or sequential MLF.

## Considerations for using malolactic fermentations

### Effects on red color

Loss of red wine color due to simultaneous MLF may also be a concern that may discourage a winemaker from using this technique. However, recent studies in our lab demonstrated that color loss due to MLF occurs whether MLF is simultaneous or sequential.

***Loss of red wine color due to simultaneous MLF may also be a concern that may discourage a winemaker from using this technique.***

Color loss is primarily due to the lower concentration of polymeric pigments in wines that have undergone MLF compared to those that have not (Figure 1), and wines that underwent simultaneous MLF show the same trend. Degradation of acetaldehyde by *O. oeni* is thought to be responsible for the decreased levels of polymeric pigments as this compound is involved in the formation of these stable color pigments. Because *O. oeni* degrades acetaldehyde during simultaneous and sequential MLF it does not matter when MLF is conducted.

### Reducing microbial spoilage

While many of the reasons given for why MLF should be conducted sequentially rather than simultaneously are not necessarily backed up by research, are there any compelling reasons why you may want to conduct your MLF simultaneously?

The major advantage with a simultaneous MLF is the reduced time needed to complete both the AF and MLF. This is important from an efficiency point of view, allowing wines to be stabilized with SO<sub>2</sub> sooner and minimizing the risk of microbial spoilage issues such as *Brettanomyces*.

The major advantage with a simultaneous MLF is the reduced time needed to complete both the AF and MLF. This is important from an efficiency point of view, allowing wines to be stabilized with SO<sub>2</sub> sooner and minimizing the risk of microbial spoilage issues such as Brettanomyces.

For example, in our chardonnay study, simultaneous fermentations were completed in 26 days at both 15°C and 21°C while sequential fermentations took 68 days to complete at 15°C and 62 days at 21°C (Table 1). This meant that wines produced by simultaneous MLF could have SO<sub>2</sub> added up to 40 days earlier than wines produced by sequential ferments.

Notably, the wines produced in this study contained relatively high alcohol content (> 14% v/v) and yet did not have any issues completing MLF if the MLF was simultaneous. A successful MLF is often difficult to complete in high alcohol wines. However, the addition of ML bacteria at the beginning of AF allows the bacteria to acclimate to increasing alcohol concentration as fermentation proceeds rather than being directly added to a high alcohol wine at the end of AF. In a similar manner, simultaneous MLF has also been shown to work well in low pH white wines that can also be problematic for MLF.

### **Effects on wine flavor and aroma**

MLF timing will also affect several wine flavor and aroma qualities. In particular, the concentration of the buttery aroma compound diacetyl will depend on whether MLF is simultaneous or sequential.

***Malolactic fermentation timing will also affect several wine flavor and aroma qualities***

Diacetyl can be produced by *O. oeni* during the MLF with the amount produced being dependent on *O. oeni* strain, fermentation conditions (pH, oxidative-reductive potential, temperature) and citric acid concentration. Under reductive conditions, diacetyl can be reduced to acetoin and then further to 2,3-butanediol, which can have little to no sensory impact.

The reduction of diacetyl occurs during AF as the fermenting yeast create a very reductive environment. Because of this, diacetyl produced by *O. oeni* during a simultaneous fermentation will quickly be reduced to acetoin and potentially to 2,3-butanediol resulting in low diacetyl concentrations in the wine.

***If you choose to conduct a simultaneous malolactic fermentation, check with your yeast and bacteria suppliers to ensure good compatibility between yeast and *O. oeni* strains.***

Therefore, if your goal is to produce a wine with buttery diacetyl aromas, you should not conduct a simultaneous MLF. Rather, perform a sequential MLF with a high diacetyl-producing *O. oeni* strain. On the other hand, if you wish to avoid having diacetyl in your wine, then consider conducting a simultaneous MLF with a low diacetyl-producing strain.

In choosing when to conduct the MLF in your wines, consider the advantages and disadvantages of conducting a simultaneous MLF. For some wine types and styles, this option may provide a number of benefits.

For others, a sequential MLF may still be the best option, particularly in the case of higher pH wines or wines that you predict may have difficulty completing alcoholic fermentation.

If you choose to conduct a simultaneous MLF, check with your yeast and bacteria suppliers to ensure good compatibility between yeast and *O. oeni* strains. Also, keep in mind that *O. oeni* are more sensitive to low temperature and SO<sub>2</sub> concentrations, so you may have to adjust your winemaking procedures to ensure the success of the simultaneous MLF.



# A Comparison of Wine Transfer Methods - Oxygen Uptake and SO2 Loss

by Jane Jackson, Copyright by The Beverage People 2022

There are many points in the winemaking process where minimizing oxygen exposure is completely under the control of the winemaker and can have a big impact of the resulting quality and longevity of the wine. One such instance is during racking. The importance of this step led us, at The Beverage People, to experiment with different methods of transferring wine and measuring the changes in SO2 and oxygen uptake with each method.

## Our Experiment in Racking

Racking is necessary at multiple points and, when poorly executed, can damage a wine that has otherwise been obsessed over to that point. Three common methods of racking include pouring from container to container (or splash racking), siphoning with a racking cane or auto siphon, and pumping. The use of a pump is overkill when making small amounts of wine, and siphoning is generally impossible when making large amounts of wine such as in a barrel or stainless tank.

We set out to perform an experiment with those three methods of racking to determine the differences in their impact on oxygen uptake and loss of free SO2. Our staff gathered for the experiment, and we made a few hypotheses before beginning.

### Our Hypotheses:

- Splash racking is the least gentle way to transfer, and would result in the most oxygen uptake and loss of SO2. Though this method is sometimes utilized to drive off hydrogen sulfide (instead of copper treatment), it is too turbulent to be used on a regular basis.
- The pump would be next most agitating. Although the Vintage Shop Variable Speed Diaphragm Pump allows for a more customized rate of transfer, most people are going to run it at full speed (4 gallons per minute) to expedite the process of moving a larger volume of wine.
- The Auto Siphon would be most gentle, resulting in the least oxygen uptake, preserving the integrity of the wine the best.

Armed with a Vinmetrica SC-300 and their add-on Dissolved Oxygen Meter, we prepared to measure the SO2 and the dissolved oxygen before and after the various racking methods. The dissolved oxygen tells us how much SO2 is needed to counteract the oxygen uptake during the racking process.



We used a Vinmetrica SC-300 to perform our lab tests.

pH	0.8 ppm	0.5 ppm
	White Wine	Red Wine
2.9	11 ppm	7 ppm
3.0	13	8
3.1	16	10
3.2	21	13
3.3	26	16
3.4	32	20
3.5	40	25
3.6	50	31
3.7	63	39
3.8	79	49

Molecular SO2 needed for Stability (ppm)

We started with a 5 gallon keg of 2021 Viognier. The wine had been kept under pressure in the keg in cool storage for months. The day before we experimented with transfer methods, we used our Vinmetrica SC-300 to test the free SO<sub>2</sub> in the wine. White wines, lacking the preservative tannic qualities of red wines, require higher levels of SO<sub>2</sub> additions for stability. Consider the following reference table which reports the ideal free SO<sub>2</sub> levels for both red and white wines at various pH levels.

We were happy to see that this keg of wine was at 40 ppm of SO<sub>2</sub>- a good amount for long term storage of the wine and also a decently protective amount for the wine as we experimented with the transfer methods. Had the SO<sub>2</sub> been lower than ideal, we would have made an addition, especially knowing we would be racking it the next day. It is always better to check and adjust SO<sub>2</sub> soon before racking so that the wine is properly protected during the disruptive procedure. Since we had just tested SO<sub>2</sub>, we had a baseline against which to judge the racked samples after racking. Next we had to calibrate the Vinmetrica dissolved oxygen (D.O.) Meter. This Vinmetrica add-on can be used with the SC-200/300 Meters. It is cumbersome to work with but, if done carefully and properly, can offer very useful information regarding oxygen exposure/uptake of the wine. After the D.O. meter had been calibrated, we tested the D.O. in our control keg. It was at 0.1717 ppm.

Next, we chose common tools available to home winemakers for racking and prepared our experiment as follows:



**Method 1 - Splash Racking.** A stainless baster-type thief to execute the splash racking (we didn't want to torment our delicious Viognier by splash racking the whole keg). We used this to vigorously squeeze our sample from the thief into our sample beaker.



**Method 2 - Siphoning.** An auto siphon and attached tubing to gravity rack from keg to sample beaker.



**Method 3 - Pumping.** The Vintage Shop Variable Speed Diaphragm Pump fitted with rigid racking tubes on both ends, operated at medium speed to pump from keg to sample beaker.

After each method of racking, we tested SO<sub>2</sub> and D.O. in our samples. The results below had a couple of surprises for us. Remember, we started with our control sample at 40 ppm of SO<sub>2</sub> and 0.1717 ppm of D.O.

	<b>SAMPLE</b>	<b>SO<sub>2</sub> AFTER RACKING</b>	<b>D.O. AFTER RACKING</b>
<b>Method 1</b>	Splash Racking	36 ppm	1.94 ppm
<b>Method 2</b>	Siphoning	38 ppm	0.47 ppm
<b>Method 3</b>	Pumping	38 ppm	0.39 ppm

The splash racking was obviously the most disruptive to the wine, resulting in greatest loss of SO<sub>2</sub> and greatest uptake of oxygen. The surprise, to us, was that the pump was much more gentle than we hypothesized- about as gentle as the gravity-fed auto siphon. This gave us great confidence in recommending this particular pump as a gentle, but efficient way to move larger volumes of wine with minimal loss of SO<sub>2</sub> and no serious oxygen uptake.

### Lesson Learned

With the free SO<sub>2</sub> and D.O. numbers gathered in our experiment, we can calculate the amount of SO<sub>2</sub> that must be added to the wine to compensate for the agitation losses and oxygen uptake.

**The following is a key fact needed for the calculation: For every 1 ppm of oxygen uptake, an additional 4 ppm of sulfite is needed to bind it.**

With this knowledge, the winemaker can properly sulfite ahead of time based on the chosen method of transfer so that no additional oxygen uptake is incurred.

For instance, performing a gentle method of transfer such as with an Auto Siphon or Pump requires an addition of 2 ppm of sulfite to compensate for the agitation loss from racking plus another 2 ppm for the oxygen uptake for a total addition of 4 ppm of sulfite.

A more vigorous method of transfer, such as splash racking, would require 4 ppm for the agitation loss from racking plus another 8 ppm for the oxygen uptake for a total addition of 12 ppm! Without these additions, a wine that was otherwise protected becomes vulnerable to oxidation and a reduction in quality.



# Portland Winemakers Club Leadership Team – 2026

President: **Bob Hatt** [bobhatt2000@yahoo.com](mailto:bobhatt2000@yahoo.com)

- Establish the leadership team
  - Assure that objectives for the year are met.
  - Set up agenda and run the meetings.

Treasurer: **Barb Thomson** [bt.grapevine@frontier.com](mailto:bt.grapevine@frontier.com)

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

Secretary: **Bob Thoenen** [pwc\\_secretary@outlook.com](mailto:pwc_secretary@outlook.com)

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

Chair of Education / Speakers **Paul Natale** [paulnatale6@gmail.com](mailto:paulnatale6@gmail.com)

- Arrange for speakers & educational content for our meetings.

Chairs for Tastings: **Mike Sicard / Steve Fine** [msicard@willamettehvac.com](mailto:msicard@willamettehvac.com)

- Conduct club tastings. [steve.fine@comcast.net](mailto:steve.fine@comcast.net)
- Review and improve club tasting procedures.

Chair of Winery / Vineyard Tours: **Paul Natale.** [paulnatale6@gmail.com](mailto:paulnatale6@gmail.com)

- Arrange & manage tours.
- Select wineries, vineyards, etc. to visit.
- Cover logistics (food and money).

Chairs of Group Grape Purchases: **Mark Hernandez / Hank Armstrong**

- rules.
- Arrange for member group grape purchases. Distribute information to the membership. Manage arrangements to purchase, collect and distribute. Provide
- written
- [mark\\_hernandez14@comcast.net](mailto:mark_hernandez14@comcast.net)  
[HANKARM@gmail.com](mailto:HANKARM@gmail.com)

Chair of Group Supplies Purchases (consumables). **Brian Bowles**

- TBD [bowles97229@gmail.com](mailto:bowles97229@gmail.com)

Chairs for Social Events:

- Gala / Picnic / parties
- Jolie & Brian Bowles / Barb Thomson**  
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