

Portland
Winemakers
Club



Portland Winemakers Club

July 2018

President's Monthly Rant

Scheduled Meetings

January 12th, 2019

Annual Gala – At Dennis & Marlene Grants new tasting room at Parrett Mountain Cellars

January 17, 2018 Crush

Talk / Planning

February 21, 2018

Bordeaux Tasting

March 21, 2018

Speaker: Marj Vuylsteke founder of Oak Knoll Winery and the Portland Winemakers Club.

April 18, 2018

Barrel / Carboy Sample Tasting

May 16, 2018

Speakers: Blair & Arabella Trathan, shea winemaker & Trathen Hall wines

June, 20, 2018

Best practices; member demonstrations of tips & tricks

July, 14 2018

Annual Picnic at the home of Craig & Mindy Bush

August 15, 2018

All Whites Tasting

September 19, 2018

Other Reds Tasting

October 17, 2018

Pinot Noir Tasting

November 2018

No Meeting

December 5, 2018

Planning, Tours, Speakers, Events, Elections



If you're looking for a restaurant with an unusually large wine list, there are many to choose from. The French Laundry in Napa would be one for instance. But if you want the ultimate, there is only one choice, Bern's in Tampa, Florida, believed to have the largest private wine collection in the world. Its been around since 1956, started by Bern Laxer, a wealthy eccentric, and now run by his son David. Bern's is a classic American steakhouse but at the high end, with dry aged steaks in a temperature, humidity and UV controlled aging room. They keep it approachable, however, the piano player takes requests and anyone can afford to drink their preferred wine, whether its a \$3.50 supermarket pour or one of the rarest bottles in the world. The wine list, you ask? It weighs in at 110,000 bottles all kept in a temperature controlled cellar and organized numerically. There are 6500 table wines, 1000 dessert wines and 200 wines available by the glass. A warehouse across the street contains half a million more awaiting their time, the place has been called the Home Depot of wine. You can order just about anything running the gamut from Sutter Home's White Zin at \$17.50 up to their rarest bottle, a 1957 Romanée Conti which goes for a mere \$25,000. Or a 1947 Latour for \$30K if the DRC fails to impress. Up until recently there were bottles on the menu from back in the 1800's but they have since been consumed, so don't even ask, you will just have to make do with a selection from the early 1900s onward. So get out that bucket list and add a new entry, with what you will spend on wine the price of a 1st class flight to Florida won't even jog the needle.

Drink Responsibly.
Drive Responsibly.

Misc. Information

• AtoZ wins honor

A to Z Wineworks in Dundee, OR announced it had won - for the fourth year in a row - "Best for the World" honors from the nonprofit B Corporation. The winery scored in the top 10% in three of six categories related to B Corporation certification standards for social and environmental performance, accountability and transparency. A to Z is now producing around 400,000 cases per year.

• **Panther Creek Cellars** in Dundee, OR opened a new tasting room in Woodinville, WA.

• **French oak prices continue to rise** - French oak continues to be in the highest demand among premium wine producers. And as that demand continues to increase, so do the barrel prices. According to Van Emst, whose company sources from various French forest regions, the French National Forest Office (NFO) owns about 85% of the French oak supply. Because of the controlled supply, many French coopers have increased prices an average of 2% to 3% annually over the past four years. This, in conjunction with the rising demand for French oak, means higher prices for barrels.

• **American oak is "a relative bargain"** compared to French, but added that because of the barrels' strong characteristics and aggressive effects on the aging wine, the market for American oak still remains specific to certain wine producers — such as those working with hearty Zinfandel or looking to craft an "oaky" Chardonnay. So it is that American oak maintains an "alternative oak" reputation.

Note: The next PWC event will be our Summer picnic, July 14th at 1:00 at the home of Craig & Mindy Bush. See the notice on page 3

The next regular meeting will be Wednesday, August 15th at 7:00 PM at Oak knoll Winery.

August agenda: "All Whites Tasting". This will be blind tasting of member produced white varietals including rose, sparkling, fruit wines & mead, anything remotely resembling a white.

If you haven't already, be sure to renew your club membership and sign a new waiver.

The regular meeting will be a potluck, bring a small snack to share. Also bring 2 wine glasses for tasting.

The club meeting will begin at 7 pm and end by 9 pm. If you can, get there a little early to help set up. Please help put away chairs and tables at the end of the meeting.

Website: <http://portlandwinemakersclub/>

June Meeting Minutes (present = 20)

- **Reminder: PWC will tour Parrett Mountain Cellars on July 28th. Followed by a BBQ potluck. Plan to bring a side dish to share. Please RSVP to Damon Lopez at dlopez5011@yahoo.com if you plan to attend.**
- **Another member suggested we tour Chris James Cellars in early August. Damon Lopez will follow up.**
- **The annual PWC picnic will be held at the home of Craig & Mindy Bush, July 14th. Attendees should bring chairs. A protein dish sign up was Passed around. Other members are to bring a side dish, salad &/or dessert.**
- **Barb Thomson has a few remaining PWC hats for sale at \$20 each.**

Presenters for the best practices were:

- **Paul Rogers – Showed the wooden tags he uses to label carboys.**
- **Jeremiah Deines – Showed a home made bottle washer he's made of PVC pipes that attaches to a harbor Freight pump.**
- **Mike Smolak – Shared shared a variety of SO2 measuring techniques.**
- **Phil Bard – Gave a presentation discussing the various chemical forms SO2 and their importance in protecting wine during aging.**

Meanwhile, at today's meeting on feline healthcare...



Here are a few additional items of note for the PWC July Picnic festivities:

- The address is [1660 SW 187th Avenue Beaverton, OR 97003](https://www.google.com/maps/place/1660+SW+187th+Avenue+Beaverton,+OR+97003). Mapquest will get you to the location nicely and there will be balloons/streamers designating the entrances for parking.
- A large gas grill and a Webber charcoal grill will both be available. The charcoal will be started at noon so it will be ready for use. Please contact the Bushes if you need to arrive earlier than 1pm for cooking or preparation purposes.
- The kitchen will be available for food prep as needed.
- There will be plenty of ice buckets for whites and chilled wines.
- If you have old or interesting bottles you want to share, please bring them – what better group to do so with!
- There will be several canopies available for coverage – rain or shine.
- A cornhole game will be ready to play so loosen up those tossing arms!
- Please plan to pay your PWC 2018 Annual Dues and sign the club's waiver if you haven't already done so.
- See you at the Picnic!!!



It's that time of year again, please join us for the...

PORTLAND WINEMAKERS
SUMMER PICNIC

SATURDAY JULY 14, 2018 FROM 1PM-4PM

CRAIG & MINDY BUSH'S HOME
1660 SW 187th Avenue • Beaverton, OR 97003

Members, please contribute to the picnic by bringing a salad, side dish or dessert – and some wine to share!
(You'll also want to bring a chair or blanket.)

PICNIC: \$10 per person (kids free)

ANNUAL DUES: \$15 per person

Do you have a question for Dr. Vinny?

Dear Dr. Vinny,

I would like to start storing and presenting cigars openly in my wine cellar. Will it hurt my wine to store the cigars in the cellar side by side?

—Chris

Dear Chris,

It won't hurt your wine, but it might hurt your cigars. I checked with Gordon Mott, executive editor of *Cigar Aficionado*, and he says that the ideal condition for cigar storage is a 70 degree temperature at 70 percent humidity, which roughly matches the growing conditions of the tobacco.

However, the ideal storage for wine is 55 degrees at about 70 percent humidity. This means that wine cellar temperature is generally too cool to store cigars. Why would that matter? Well, for one, humidity is also relative to temperature. I know it sounds like magic (it's science!) but for every drop in temperature degree below the ideal for cigars 70 degree temperature, you need to increase the humidity to keep cigars properly humidified. If the air is too cold, it won't be able to hold enough moisture in suspension. So at 55 degrees, you'd need about 80 percent humidity. Over the long term, your cigars are likely to dry out in your wine cellar.

The good news is that cellars aren't *awful* for short-term cigar storage, and that cool temperature will prevent the hatching of any dreaded tobacco beetles (ew!).

—Dr. Vinny



News Update on the Fair Amateur Wine & Beer Competition 2018

Washington
STATE FAIR
DO THE
PUYALLUP!

You are invited to enter your amateur wine and/or beer in the Washington State Fair competition in Puyallup in August!

- * Entries are \$3.50 each, same as last year.
- * Each entrant gets free Fair tickets.
- * Your bottle will be displayed for all your friends and family to admire.
- * Ribbons and cash prizes are awarded.
- * You'll get objective and useful feedback from knowledgeable judges.
- * Go online to thefair.com and click on competitive exhibits, then scroll down to the Beer & Wine Premium list. There's a new calendar, information on all the entry classes, and all the information you need.
- * The website is active now, so there is no reason to wait.
- * Drop off your beer/wine at the Fair on Saturday August 11 between 10am and 2pm. Not convenient? Drop it off at Jon's Homebrew and Wine Supply, 1430 E Main, Puyallup. Jon's is now open 7 days a week, just drop it off before August 11.

Winemakers please be sure you test and record your final specific gravity, using a hydrometer. We need this when you enter your wine because it allows us to put the wines in a proper tasting sequence.

Take Care of Your Corks When Bottling Homemade Wine



By following proper techniques with handling, storage, and sanitation of your corks you can prevent problems and spend more time enjoying a glass of wine!

If you are using a high quality, iris-jawed floor corker or if the corks are coming from a sealed package that has been treated with SO₂ gas, no need to do a thing to the cork other than minimal handling, preferably only the end of cork that is facing up/out of bottle. Clean and sanitize hands, clean and sanitize corker, then hands again before bottling there is no need to soak or sulfite any of the corks. Simply insert them dry.

While some books talk about boiling and long soaking in sulfite solutions, these are very bad ideas. Cork is tree bark, and boiling it turns it to mush and it won't seal your bottles. Long soaking does the same thing. Corks soaked for long periods can soak up sulfite solutions and transfer it to the wine.

If you are using left over corks from an opened bag, say, from a previous bottling or If you are using a small, hand-held corker (plunger, single or double-lever types) you may need to minimally prepare your corks by making a cold, strong (60 ppm free) sulfite solution and soak them for 15–20 minutes. Use a container with a lid or plate to hold the corks under will help you to get this accomplished. Remove the wine corks from the sanitizing solution and allow them to drain for a few minutes in a colander, strainer or something similar.

Constructing a Cork Humidor

There is a nifty technique that you can take advantage of if your corks are brittle either from age or low humidity storage. You can construct a 'cork humidor.'

You will need a sanitized food grade plastic bucket and lid, a sanitized empty wine bottle, and a 1.25% solution of Potassium metabisulphite (eight teaspoons of metabisulphite powder dissolved in a gallon of cool water). Fill the wine bottle halfway with the solution, and carefully stand it up in the bottom of the bucket. Gently pour your corks into the bucket, in the space around the bottle, and put the lid on tightly. Leave the bucket in a room temperature area for about a week. In that time the liquid evaporating from the wine bottle will raise the humidity in the bucket in turn raising the humidity in the corks, making them pliant enough for easy insertion. The sulfur dioxide gas coming off the liquid will prevent the growth of molds or bacterial organisms, keeping the corks sanitary.

Leave the bucket in a room-temperature area for about a week. In that time the liquid evaporating from the wine bottle will raise the humidity in the bucket to about 70%. This increases the humidity in the corks to 6%, making them pliant enough for easy insertion.

No further treatment of the corks will be necessary before bottling. If you want to store your corks this way, replace the solution in the bottle every four weeks, and keep the lid tightly sealed. This will ensure that your corks will always be ready for use!

Editor: I made one of these for about \$12 using a 5 gallon emergency food grade bucket with a sealing, screw top lid. Parts were obtained at Home Depot.



Tannat Wine

April 2, 2018

Tannat, with its roots in Madiran (a tiny village in South West France), might just be the next Malbec. Why? Well, it has more gusto than Cabernet Sauvignon, and Tannat wines from up-and-coming Uruguay are surprisingly affordable! Here's what you need to know.

Fun Facts About Tannat Wine

Tannat made its first appearance on Wine Spectator's Top 100 Wines of the Year in 2017. It listed #41 with Bodega Garzon 2015 "Reserve" Tannat from Uruguay (~\$17). (Tried it – delicious!)

Tannat is a great value! A great bottle of Tannat will be priced between \$15-\$30.

Tannat has been touted as being one of the "healthiest" red wine grapes, thanks to *much* higher levels of antioxidants (like resveratrol).

Newer Tannat vine clones are improving this wine. They maintain power, structure, and complexity, but roll back the frisky acidity and heavy-handed fruit profile.



Deep Purple



Vitis vinifera species
Thick skins, drought-resistant

Tannat Flavors



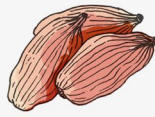
BLACK PLUM



BLACK LICORICE



DARK CHOCOLATE



CARDAMOM



SMOKE

What Does Tannat Taste Like?

Tannat tastes range from red to black fruit with a decent dose of black licorice, vanilla, dark chocolate, espresso, and smoke alongside a signature note of cardamom and brown spices. Typically, the more oak-aging, the more spice-driven character the wine will carry. Likewise, the more maceration (time the juice spends swimming in the grape's skins), the more intense the color pigments and tannins will be in the final wine.

Styles



FRENCH TANNAT

Chateau Laroche
Bergan
Madiran AOP

Bodega
Garzon
Reserve



URUGUAY TANNAT

French Tannat vs Uruguay Tannat

French Tannat From Madiran

Flavors: French Tannat leans more readily into red fruit flavors, namely raspberry, with tighter, gripping tannins, and unmistakable power.

The Tannat grape is a bit of a chameleon and shines differently depending on where it is grown. Traditionally, Madiran Tannat is a big wine, with full throttle tannins and searing acidity. For this reason, it's often blended with Cabernet Sauvignon or Cabernet Franc to ease astringency. Still, French law requires a minimum of 60% Tannat on wines labeled "Madiran AOC." That said, many regional winemakers opt for 100% Tannat because they just love the stuff. In

conclusion, expect French Tannat to have feisty tannins, an opaque "black wine" color, elevated alcohol, and cellar-worthiness. Try setting one down for a decade (if you can wait that long!).

Uruguay Tannat

Flavors: In Uruguay, the tannins come across as more pliable and softer on the approach, while the fruit profiles are mostly black fruits, like blackberry, black cherry, and plum. Wines show an enduring elegance.

Yet a quick sip south to Uruguay and you'll find Tannat sporting a more laid-back, creative style. Intentionally blended with a variety of grapes to soften up its staunch structure, it's not unusual to find Uruguay's Tannat married to Pinot Noir, Merlot,

or Syrah in the bottle, where soft, synergistic fruit flavors help tame Tannate's high octane tannins. Thanks to French immigrants bringing their hometown grapes to Uruguay in the late 1800s, Tannat vines were readily cultivated and have since become the country's dominant grape variety, enthusiastically representing well over a third of the nation's plantings.

Winemaker Secrets to Tannat Wine

Winemakers love Tannat because its thick skins make it: relatively easy to grow in a variety of climate conditions (especially dry)

less likely to be attacked by vineyard pests, fungus and mold less susceptible to cold temperature variations and the dreaded frost

Of course, it can be tricky to manage in the cellar because it's such a big wine! The grape itself showcases extra thick skins and high seed counts (often 5 seeds per grape instead of the standard 2–3). These attributes contribute to robust polyphenol compounds in the wine.

Here's what to look for in the winemaker's notes to find smooth, velvety Tannat wines:

Oak barrel aging – while oak introduces wood tannins, it also allows a steady entrance of oxygen to the wine, which helps the wine taste smoother.

Micro-oxygenation – (aka “microOX” or “microbullage” in French) – is the process of introducing teeny, tiny amounts of oxygen during the winemaking process to soften the overbearing structure and make the wines more approachable at a younger age.

Extended aging – one of the perks of aging a wine that is built to age (i.e. carries high tannins and high acidity) is that over time, the wine's tannins will break down and soften on their own.



One Wineries process

(Crocker & Starr, Napa Valley)
Jim Gordon

Editor: This process information was extracted from a larger article. The first part describes the winery design & equipment while this part describes their process. (Bordeaux varietal wines)

To inoculate or not

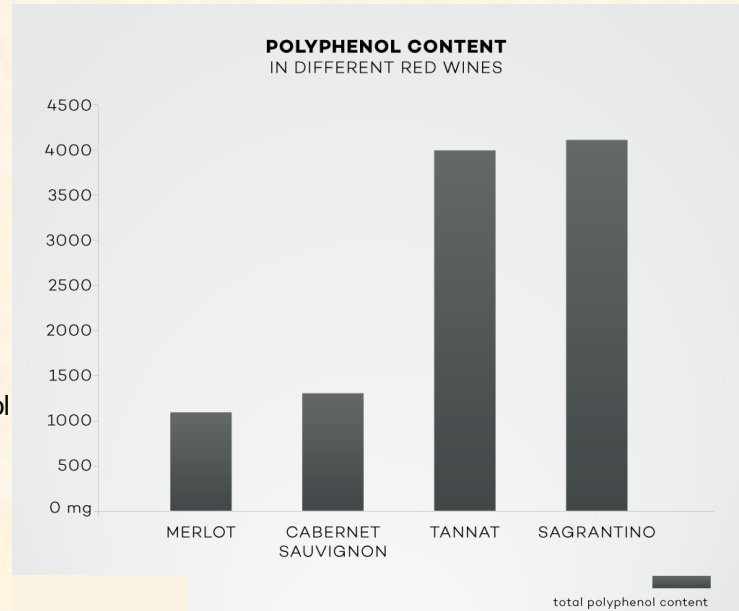
When the fruit for Crocker & Starr's red wines goes into the tanks, it gets a cold soak for typically four days. After the wine has warmed itself, they will let it start fermenting without a yeast addition, then add a commercial strain to take over.

Starr said it was an interesting challenge to decide what, if any, yeast strain to introduce into the building. “That's one thing about a new facility. You have to decide to inoculate your building or not. I thought long and hard about it, and I felt like the smart thing to do was to inoculate this place with a really strong finisher.”

She picked a *Saccharomyces Bayanus* strain that she counts on for its high-alcohol tolerance and cold-temperature tolerance. She added 2 pounds per 1,000 gallons during the first harvest, instead of the more typical 0.5 to 1 pound per 1,000 gallons.

The estate grapes generally have naturally low titratable acidity in the 5-grams-per-liter range and low pH at the same time, Cameron said, adding that nutrients are added when needed. Fermentations follow a normal bell curve and top out in the low-80s degree range. Malolactic culture is sometimes added, some- times not. When malolactic does not occur before the wines reach dryness and are pressed, they will inoculate in the barrels.

Starr ferments a portion of the red wine in 132 gallon puncheons. A crew member removes a barrel head, puts the grapes inside, closes the head and mounts the puncheon on an OXO line rack that lets the barrel be spun by hand to mix the must rather than requiring punch downs. Cameron said, “Through the tannin and sweet wood that we have in the new barrel, and the tannin and the sweet juice that we have, it makes this amazing combination. It's not overwhelming at all. At other places sometimes the oak takes over, but that does not happen here at all.”



Tannat has high antioxidants! However, this makes bitter and astringent wines without special skill

After fermentation, red wines spend 18 to 20 months in barrels. The percentage of new oak depends on the grape variety and vineyard block. Cabernet Franc and Malbec mature in 50 to 60% new barrels, and Cabernet Sauvignon sees 75 to 80% new oak.

Annual case production is about 3,500 spread across seven wines. The current releases consist of Sauvignon Blanc sourced from the estate vineyard; Cabernet Franc; a Franc-based Bordeaux-style blend; Cabernet Sauvignon and a estate blend (55% Malbec, 45% Cabernet Sauvignon).



Wine Technician Program at Chemeketa Community College

National Science Foundation Grant Awarded for Training



AFTER ATTENDING THE PACKAGING **Machinery Manufacturers Institute's** (PMMI) national convention last year, I wrote about how the association works directly with technical schools and colleges throughout the country to develop certified training programs to meet the ever-growing demand for skilled technicians.

At the time, I interviewed **Maria Ferrante**, senior director of marketing and communications, who told me they are seriously proactive in developing and training future technicians, and at the end of my article, I announced that **Chemeketa Community College** in Oregon was on the verge of initiating a similar program, which is focused to our wine industry.

Last April I learned that Chemeketa had just received a **National Science Foundation** (NSF) advanced technology grant for researching, developing and instructing coursework specifically for beverage industry technicians.

As the principal investigator for the grant, **Charles Sekafetz**, the program chair of **Electronics and Networking Technologies**, explained, "Community colleges are challenged with designing technical education programs for occupations that are not clearly defined by a single, traditional title."

Today, these types of programs are often industry-driven due to a specific, emerging need. What is cool is Chemeketa will collaborate with beverage processors (wineries) as well as processing equipment manufacturers in the development of a new manufacturing systems technician education program. I have been waiting for this to happen for 20 years.

After years of selling winery equipment, designing installations and, finally, writing about the wine tech industry, I know this has been a glaring and almost embarrassing oversight in our industry. Things are not going to get easier when the equipment and systems constantly become more complex and rely on more PC operation and programming—while we also see the rise in robotics and sophisticated vineyard equipment.

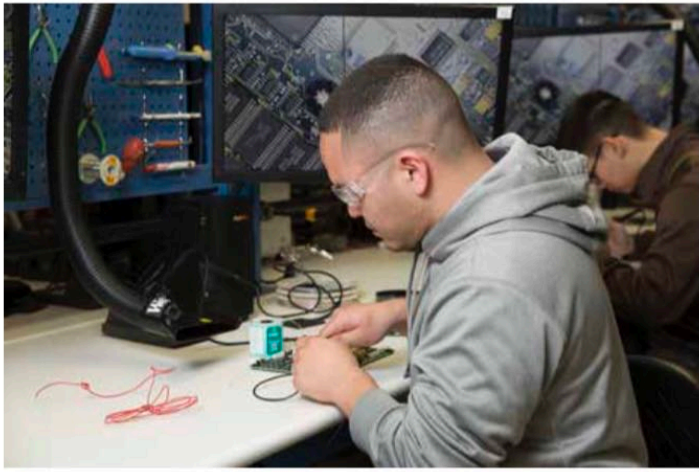
Maintenance issues can start when an industry generally relies on a foreign manufacturing base—and those manufacturing companies do not have a company technician either available in the United States or a policy to put a technician on an airplane to accommodate maintenance requests.

To combat this concern, Sekafetz said his goal is to develop a program with stackable certificates embedded in a two-year associate degree with a clear path to employment, one that can be used as a "prototype" or model for other community colleges and across the country interested in creating their own courses. "As courses develop, our project will use a work-based learning model that allows future employees to engage in both classroom and on-the-job training, assuring they can immediately utilize new skills with continuously updated knowledge," he said.

According to Sekafetz, they will be conducting a DACUM (Developing a Curriculum), an occupational analysis method developed years ago by **Ohio State University** and used extensively in developing two-year college workforce programs.

Using DACUM results will provide professional assistance for manufacturing employers (such as wineries) and educators alike and help develop a clear career pathway for students to gain access to constantly evolving technologies, such as robotics. "While people might consider someone who sets a temperature control system a technician, if they are not repairing that same equipment when it fails, they are not in the scope of our work," Sekafetz said.

I received a preliminary outline of the Chemeketa technical program from **Jessica Sandrock**, director of wine studies, who oversees development in their other wine-related programs.



According to Sandrock, the technician program thus far will include courses on the following:

- Electrical issues: from theory to installation, schematics, measurement and industrial application of AC/DC motors, semi-conductors, generators, test equipment and more.
- Pneumatic/Hydraulic Fundamentals: from theory, diagnosis, service and maintenance of components and systems.
- Blueprints and Process Control.
- Sensors, control elements, actuators and trouble shooting for everything from temperature, pressure, optical, positioning and flow.

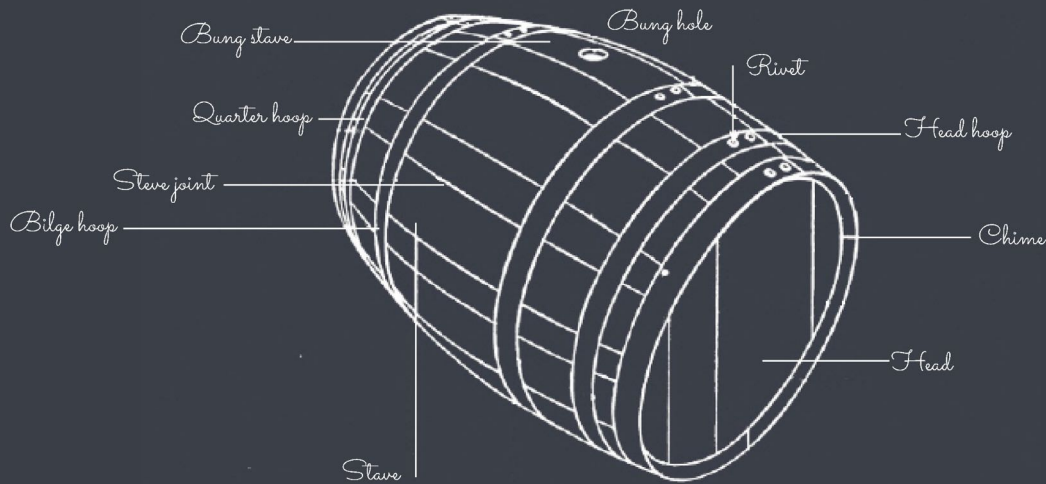
Chemeketa Community College's **Center for Business and Industry** is located near Salem, Oregon and has five satellite campuses throughout the state that serve nearly 30,000 students. As per the project's submission to the NSF, courses will be available beginning in the fall of 2019.

I also learned that apart from enrolling new students, the college will afford opportunities for technicians already in the wine industry looking to update and better manage their growing responsibilities.

WHAT'S COOL: Chemeketa College will be analyzing feedback and data and then conducting an active search with their industry partners for skill sets, for both part- and full-time instructors. For more information, visit the HR department website at: www.chemeketa.edu/about/human-resources, or contact program director chuck.sekafetz@chemeketa.edu with a resume and cover letter stating qualifications and expertise.



Wine Barrel Anatomy



Toasting levels

light	
medium	
medium +	
heavy	

- Head** flat circular top and bottom of the barrel. It is generally stamped with the cooper's badge and sometimes the winery's logo(s)
- Chime** beveled edge of the barrel made up of the ends of the staves
- Stave** one of the narrow strips of wood or plank that form the sides of a barrel
- Hoops** metal parts around the barrel that hold the staves together (includes head or chime hoop, quarter hoop, French hoop, and bilge hoop)

- Bilge** the widest part of the barrel
- Bung hole** hole in one of the barrel's staves used to fill up and empty the barrels
- Bung** wooden (traditional) or silicone (modern) stopper used to close hermetically the bung hole



Portland Winemakers Club

Leadership Team – 2018

President: **Phil Bard** phil@philbard.com

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

Treasurer: **Barb Thomson** bt.grapevine@frontier.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: **Barb Stinger** kbstinger@frontier.com

- Arrange speakers for our meetings

Chair for Tastings: **Bill Brown & Barb Stinger** bbgoldieguy@gmail.com

- Conduct club tastings kbstinger@frontier.com
- Review and improve club tasting procedures

Chair of Winery/Vineyard Tours: **Damon Lopez.** dlopez5011@yahoo.com

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

Chair of Group Purchases: **Bob Hatt** bobhatt2000@yahoo.com

- Makes the arrangements to purchase, collect, and distribute
- Grape purchases
- Supplies – These should be passed to the President for distribution

Chair of Competitions: **Paul Boyechko** labmanpaul@hotmail.com

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

Chairs for Social Events : **Marilyn Brown & Alice Bonham** brown.marilynjean@gmail.com

- Gala / Picnic / parties alice@alicedesigns.org

Web Design Editor: **Alice Bonham** alice@alicedesigns.org