



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 varietals
or Pinot Noir

February 18th

Speaker: Winemaker, Ken Wright

March 18th

Tasting & judging, member's
Bordeaux varietals

April 15th

Barrel Tasting, judging &
discussion / problem solving

May 20th – Tasting & judging,
member's White, Rose' &
Sparkling

June 17th Discussion, techniques
& products

July - No meeting

July 18th, Annual Picnic, \$10 ea.
Fee, 1:00 – 5:00; Jolie & Brian
Bowles home.

August 19th

Speaker: Winemaker Greg Meir
from Columbia Ridge Winery

September 16th

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

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.

Portland Winemakers Club

July 2026

Bob's Blurb



June has been another quiet month in the winery. I still have some Cab Franc Rose to bottle.... shame on me for not getting this done. I did get my 1 case of Nebbiolo Rose bottled last week. It seems like the end of the month has moderated the June weather, closer to what I might call normal. And my garden has slowed down as well. I am guessing this has kept vineyards from getting any farther ahead than the 2 weeks early we were hearing last month.

I am hoping we can get enough commitment for getting a group order of Syrah from the Rogue Valley. Please make some room in your planning and get your order into Hank and Mark. High quality grapes and it will make a great chance to compare notes and wines with other members in a year or two. Order now so we can get some of these high quality grapes! Bob



Editor – An excerpt from an article I read from a site called “Makers Table”.

.... It's just that most people don't trust their own instincts. They've become conditioned to believe that they, themselves, can't possibly be harbingers of good taste, and so they leave it to others to decide that for them. Many of them end up drinking wines they don't even like; or even worse, they stop drinking wine altogether because they don't like the wines people keep telling them they should be drinking.

That shouldn't happen, but it does. Never, ever let anyone—be it me, the best known "Masters," respected journalists, or even what seems to be the consensus among thousands of other wine drinkers—tell you what wine tastes best for you. No matter how reputable or expensive, if a wine tastes bland, boring, or just plain bad, chances are this is because the wine is bland, boring or bad.

In other words, your own palate is almost never wrong, just like your ears aren't wrong when you pick up on a favorite song, or an annoying one, and your eyes aren't deceiving you when you fall asleep during a boring movie.

Human beings *love* creativity and imagination, the more unique and unexpected the better. The very definition of "the arts" is that they are beholden to the eye—or ears, mouths and minds—of beholders. And personal taste is exactly that: Personal. Only you know what you truly like ,....



Upcoming Events / Save the Date

There is no meeting in July. The next meeting of the Portland Winemakers Club is scheduled for Wednesday, August 19th at 7:00 pm in the lower level of the Aloha Grange. This will be a tasting & judging of member's other reds, no Bordeaux varieties or Pinot Noir.

Members are encouraged to bring a snack for the shared table, two tasting glasses, and a bottle of your wine for the exchange table.

Please make plans to attend the PWC annual picnic on July 18th at 1:00 pm at the home of Jolie & Brian Bowles. Watch for the email.

- Visit the club website at portlandwinemakersclub.com to access archived newsletters dating back to 2007.
- The club maintains a public Facebook group under "Portland Winemakers Club" at [facebook.com](https://www.facebook.com/portlandwinemakersclub), all members are invited to join and share posts.

June Meeting Minutes

Officer Roundtable

May wine tasting was very successful – feedback very positive on the wines that were submitted

Grape Buying:

Orders should be in at this time. If you missed the window, reach out to Mark or Hank – grapes are still available.

Group Buy: Decision was made to buy a ton of Syrah from Southern Oregon. Email will be sent to club members to get final commitments on quantity by person. Vineyard not yet selected. Might be possible to get the grapes delivered to the Willamette Valley area.

Summer Picnic:

Held at the Bowles residence, Saturday July 18 at 1 pm.

Protein signup sheet sent around.

Details and further protein signups will be done via email to members.

Speakers / Tours:

Planning to have Greg Meyer, Winemaker from Columbia Ridge to speak to the club in August or September.

Setting up a tour of the Sparkling Wine Company in McMinneville.

Bulk products Buy:

Brian Bowles is working to pull together a list of items that members might be interested in buying. Includes corks, GoFerm, Fermaid O, Biodiva yeast, RC212 yeast, Tartaric acid, oak chips.

Email will be sent to group members to determine interest.

Discussion Items:

Greg Disen is looking for a partner to help him maintain a 160 plant vineyard near the Portland Zoo. Grapes are free for doing the maintenance.

Discussed vineyard status and the expectation that the grape harvest might be early this year. Members who have their own vineyards indicated that grapes might be about a week early – but too soon to know given the variability in summer conditions.

Managing high PH wines from Washington: Bob Hatt led the discussion on options for dealing with wines with a higher PH and varying TA levels.

Members provided their own experience, including that high PH wines can taste good if acids are balanced. Hint: take a sample of must, put it in the refrigerator overnight to settle sediment and then take measurements. Tasting the must will provide insight into whether acids are balanced. Don't just chase numbers based on winemaking experts.

Ken Stinger led the discussion on his use of Biodiva, non-saccharomyces yeast (*Torulaspora delbrueckii*). Biodiva is added at the start of the fermentation process. Hydrate with chlorine free water, at 86 degrees. Use 1 gram per gallon of must. Initial SO₂ should be 15ppm or less.

Brix will come down slowly, total decline of 4-5 brix over 3-4 days then inoculate with your chosen fermentation yeast and hydration procedure. Total fermentation may be extended 4-5 days and fermentation temperature might be a little cooler. Ken's experience is that the use of Biodiva adds increased aroma and mouthfeel. Ken uses Biodiva for both whites and reds.

Cold Soaking: A Brief discussion was held regarding use of cold soaking which can be challenging for those without refrigeration capabilities. Dry ice is a viable option but hard to find and expensive. Maintaining a constant cold temperature is essential or spoilage can occur. Many group members do not cold soak due to the challenges of maintaining constant cold temperatures (especially for those doing larger quantities) and the risk of volatile acidity occurring.

Donated Item Sale: Donated items from a benefactor were sold to club members. Funds went to the club treasury to help offset expenses for the picnic and gala.



Innovative Wine Products

By Maureen Macdonald |

My favorite aspect of winemaking as a career is that the field has made a promise to me to ever be evolving and developing, providing me with a lifelong classroom in which to learn about my craft. The wine developments over the past 20 years, since I have entered professional winemaking, have grown by leaps and bounds annually, with newer, better products emerging to help us craft more delicious wines. Each year, we all hope to improve over our former vintages, always only in true competition with ourselves. But how do we improve? Part of that answer is with new products that hit the market.

Through this article, I hope to introduce to you to some of the more recently developed enological and viticultural products that I have found to assist making each vintage the best yet. As a professional winemaker, I have the luxury of trying out new products and making wine twice a year, utilizing the North and South American harvests. This allows me to try new products and have the ability to use them in two batches annually and see results faster in the turnaround of wines that they produce.

Vineyard Products

Let us start where every great bottle of wine begins: In the vineyard. In recent decades, consumers and farmers alike are more conscientious of the sprays and agricultural inputs that go into their consumed products. Compounding this effect for many grape growers are the often-precarious timing of such sprays and their re-entry intervals to the vineyard as well as their pre-harvest interval timing. Some anti-fungal sprays can keep viticulturalists out of their vineyards for up to four days after application. This can cost a farmer their most precious resource: Time. We all know that grapes can grow prolifically in the heat of the summer. Being restricted from the vineyard for the better part of a week is a gap in labor that many farmers do not want to take. The stop in vineyard work, along with the potential exposure to unhealthy chemicals in the vineyard

sprays have growers seeking a healthier and more user-friendly alternative.

LifeGard WG is a biological activator spray of helpful *Bacillus mycoides* isolate bacterial cells that, when applied to grapevines, help to trigger the plant's natural defense system. All plants have natural defense systems built into them in some form, either physical (thorns or rough bark) or chemical (bitter taste or poisonous effects). By applying the bacteria, the plant's defense system is triggered and will start to combat foreign cell populations such as mildews. The plant will be more resistant to the attack of mildew and the application will help to keep the mildew population in check as the season progresses.

LifeGard WG comes in granular form in 1-lb. (0.45-kg) bags. The granules are to be mixed with water and applied to the ground or the foliage early in the growing season. The application rate is 1–4 oz./acre in a sprayer. The



spray can be applied as a prophylactic spray early in the season, or as a partial curative later in the season if mildew seems to come back. It may be applied every 7–14 days and has a re-entry period of only four hours. This can be a tremendous timesaver for growers. It also has a pre-harvest interval of zero days, so application can go right up until harvest time. Traditional application rules such as not spraying before or after a significant rainfall, in heat above 85 °F (29 °C), and in winds over 10 mph, do apply to this spray.

LifeGard WG is approved for organic use in vineyards by the Organic Materials Review Institute (OMRI) and is manufactured in the United States. A 1-lb. (0.45 kg) bag will cost approximately \$140 and will last most home viticulturists more than one season. To store the chemical for the next season, roll up the top of the bag and wrap the package in plastic wrap so that air may not permeate the package. Then place in a sealable container such as a plastic tub or large jar. Exposure to moisture can degrade the bacterial populations. LifeGard WG is helpful in combating *Botrytis*, powdery mildew, downy mildew, *Phomopsis*, and black rot. Applications can begin as early as two weeks pre-bloom to act as prophylactic.

In the Winery

Next, let's highlight some products that will increase yield and decrease workload in the winery, where I spend most of my time.

A common question in rosé production is, "How long should I allow the must to sit on the skins?" While I do sometimes flinch at this very varietal- and growing season-contingent question, there is a new product to help increase yield and extraction, while decreasing the amount of time spent on the skins.

Rapidase Extra Press is a pectinase enzyme that works very quickly to help break down skins and pulp and pull out the valuable aromatic precursor compounds that are found in grape skins. Rapidase Extra Press can be applied at the crusher and works well at low temperatures, which can be helpful when working with white or rosé grapes that have been refrigerated at a vineyard or grape brokerage awaiting pickup. It works well in a wide variety of pH ranges and is also tolerant of SO₂ within normal ranges. It works quickly to break down the must, giving a much better juice yield in the press. In trials using Sauvignon Blanc, Rapidase Extra Press was shown to increase the free run juice by 15% and the total juice production by 6% over a commonly used pectic enzyme. This can lead to more bottles of wine for you to consume in the end!

In addition to increasing yield, Rapidase Extra Press also helps with clarification earlier in the winemaking process. A study of Chardonnay and Viognier juice after pressing with Rapidase Extra Press showed tremendous drops in NTU (Nephelometric Turbidity Units) over untreated juice. Chardonnay and Viognier that went untreated had NTU's of 200 and 160, respectively. To compare, the juice treated with Rapidase Extra Press had an



NTU of below 50 for both varieties. This can improve racking and clarification timing throughout the working life of the wine. It also improves the quality of the juice. Because the enzyme works quickly, it reduces the time in the press or in a bin on skins, reducing the oxidation of the must. It also saves time while requiring less pressure in the press, which reduces the extraction of bitter phenolics and compounds.

I have had some frustrating rosé cold soaks in which the color came out more slowly than I would have preferred. Going to work at 2 a.m. to see if the color extraction is correct and then having to wait if unsatisfied with the results can be very frustrating during the hectic harvest season. Rapidase Extra Press will give you better and more predictable results once you become familiar with the product.

The smallest packaging size for Rapidase Extra Press is in 2.2-lb. (1-kg) bottles, which cost around \$100. This cost could be defrayed by splitting or sharing a bottle with other winemaking friends, or it can be used over multiple vintages. It can be good for up to three years in refrigeration with a reported 5% decrease in effectiveness annually. Rapidase Extra Press should be applied in a 10% solution at the rate of 15 mL/ton for destemmed grapes and 20–30 mL/ton for whole cluster pressing. The enzyme should never be used in red wine production as it will break down the skins too severely and result in muddy, frustrating pressing.

Quite possibly my favorite new product that has saved me hours during harvest season is **Go-Ferm Sterol Flash** yeast hydration nutrient. Previous rehydration nutrients required the water to be at a specific temperature, the addition of the nutrient into the water, waiting for the temperature to drop to be able to set yeast, then lengthy acclimatization steps. The process could easily take over an hour for a larger batch of wine along with precarious timing and temperature evaluations. Sterol Flash takes a direct and very user-friendly approach of merely adding the product to 60 °F (16 °C) water, adding yeast, allowing to sit for 15 minutes, stirring, and then adding the mixture directly to the must. This saves so much time for the busy vintner who may be fermenting numerous vessels of wine or the less experienced vintner who is intimidated by the many steps of traditional yeast rehydration.

Along with ease of use and timesaving measures, Go-Ferm Sterol Flash also uses 50% less water than the previous incarnations of yeast rehydration nutrients, while still providing all the fatty acids and sterols needed to protect and promote a healthy fermentation. I also find it the most helpful in inoculating red wine musts coming off a cold soak. It allows me to get the yeast in a bit faster while the must is warming up after the soak compared to previous protocols. For premium Petite Sirah warming up after a 48-hour cold soak, this can mean getting the yeast in 24 hours earlier and reducing competition from wild microflora.

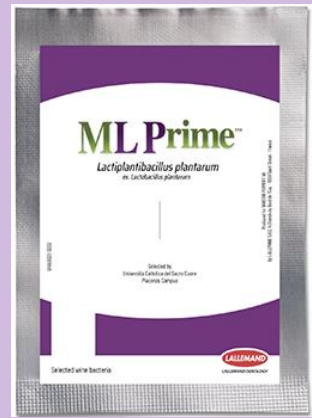


Go-Ferm Sterol Flash is sold in 2.2-lb. (1-kg) bags for \$56, though some retailers offer it in broken down smaller quantities, including MoreWine! that has it in as small as 10-g packages. While it is slightly more expensive than traditional Go-Ferm, an assessment of labor and time value can be made to justify the added expense. The application rate is 30 g/hL of must, with the standard yeast application rate of 25 g/hL of must. A package should be wrapped up after use and stored in an airtight container. When stored properly, it has a shelf life of four years, making it a reasonable acquisition for even a home winemaker making smaller batches divided over multiple vintages.

This past harvest I was able to try a new strain of malolactic bacteria that had me doing a little happy dance in my office while reading about its special features. When working with home winemakers, I often find that malolactic fermentation can be a mystifying and worrisome topic. With so many limiting factors to traditional *Oenococcus oeni* strains, Scott Labs has isolated a new strain of bacteria that is faster and more effective than *Oenococcus oeni* with less of the risk factors. **ML Prime** is a new strain of *Lactiplantibacillus plantarum* bacteria that also consumes malic acid and converts it to lactic acid and carbon dioxide. It completes the fermentation in 3–10 days, rather than weeks with traditional bacteria. It trumps over the *Oenococcus* strains with its

ability to produce little to no diacetyl and also its inability to produce volatile acidity from metabolizing citric acid. This product is also an excellent choice for wines with residual sugar, as it will not interact with the sugar, avoiding potential volatile acidity production. Both of these issues are common to inexperienced winemakers who try malolactic fermentation and allow it to ferment for too long or have risky conditions that stall out the bacterial fermentation. ML Prime is ideal for wines with less than 3 g/L of malic acid.

I used it on my Frontenac as well as *vinifera* wines last harvest with great results. All fermentations completed within a week of inoculation. ML Prime bacteria should be added the day after the yeast inoculation. It does not



reproduce like *Oenococcus oeni* bacteria, demanding a higher inoculation rate of 10 g/hL, compared to the 1 g/hL rate of the *Oenococcus* strains. Because the ML Prime bacteria does not reproduce, it is imperative to add the full inoculation rate and ensure that the wine has less than 3 g/L of malic acid. This may be a challenge for some wines created from cool-climate varieties.

It is easier to apply as no rehydration is necessary; simply open the sachet, add to the must, and stir well. ML Prime does have some limiting factors that should be considered before application. The pH of the must should be above 3.4, temperature above 68 °F (20 °C), and total SO₂ no higher than 50 ppm. Considering it is applied the day after yeast inoculation, it greatly reduces the wine's fermentation time even after pressing, allowing the winemaker to add sulfites earlier, protecting the wine against oxidation and microbial contamination.

It is applicable to both red and white wines with the same inoculation rate for both types of wine. It is suitable for restarting stuck malolactic fermentations and lower pH whites and rosé. For white and rosé production, it will reduce the malic acid concentration and soften the organoleptic qualities of the acidity of the wine; however, it does not generate the delicious buttery character that *Oenococcus oeni* strains such as Beta add to a Chardonnay. If being utilized to soften the perception of acidity in whites, it can be ideal, but for the vintners trying to enhance or manipulate flavors of their whites, it may not be the ideal choice. It is ideal for red production as it increases red fruit character and also helps create structure and mouthfeel. It forms a beautiful feeling of roundness and mid-palate volume in reds by its generation of lactic acid, reducing sharp or tart characters. This can be ideal for hybrid winemakers and *vinifera* winemakers alike. The current smallest dose available is for a 66-gallon (250-L) batch of wine and retails for \$35. As with all MLF bacteria, once the packet is opened, it should be used quickly and any remainder after the fermentation season is complete should be thrown out. All bacterial cultures should be stored in the freezer.

As I said earlier, I used it this past year and will use it again in future vintages as an effective time saver in the winery. After aging, I am incredibly curious to see its effects upon the resulting quality of the wines. I believe this product can be an excellent tool for the newer winemaker who has trepidation regarding malolactic fermentation, though the batch size limitations may make it out of reach for those making less than a barrel of wine at a time unless they share with a group.

Like humans, yeast cannot survive on sugar alone! They need a complex array of nutrients and amino acids in order to complete their life cycle and fermentation. Many winemakers utilize the traditional organic and inorganic nitrogen blends of nutrients to secure their fermentation and ensure its completion. In recent years, Scott Labs has developed a line of yeast-derivative nutrients under the **Stimula** name that are tailored specifically to enhance varietal characteristics

of five noble varieties: Cabernet Sauvignon, Syrah, Pinot Noir, Chardonnay, and Sauvignon Blanc. Each blend has a precise dosage of amino acids, vitamins, and minerals to help secure fermentation along with providing aromatic precursors to help enhance aroma and varietal character. For example, Stimula Sauvignon Blanc increased the production of two different fruity thiols within a trial batch of Sauvignon Blanc wine by 25% and 42%, also with an increase of grassy thiols by



30% in comparison to fermentations with traditional yeast nutrients.

These nutrients help to create a bigger nose and aroma to their wines and help to produce enticing esters earlier in the aging process, which can be helpful for early-drinking styles. These nutrients can be beneficial to other varieties of grapes other than the ones mentioned in their name, such as Stimula Syrah, also helping to bolster fruity aromas in Tempranillo and Merlot. In the case of Stimula Syrah, it has another benefit of decreasing hydrogen sulfide production in these varieties that can be susceptible to it.

These nutrients are easy to use, like other yeast-derived nutrients. The ideal application timing is at 2–3 °Brix drop, shortly after inoculation. The application rate is 40 g/hL, to be mixed into a slurry and thoroughly mixed into the must either via a pumpover or manually stirring/punching down. If the winemaker has the ability to measure yeast assimilable nitrogen (YAN), the 40 g/hL dose will add approximately 64 ppm of YAN to the fermentation. I have used all of these nutrients with the exception of Stimula Pinot Noir (which I plan to use in the spring on my Chilean Pinot Noir) and seen great results. Wines exhibited more fruit character earlier after fermentation and the esters were more long withstanding, satisfying drinkers out of the bottle. I find it the most beneficial with my Cabernet Sauvignon and Sauvignon Blanc ferments, really promoting an abundance of cherry character in my Cabernets and excellent grapefruit and citrus character in my Sauvignon Blanc. A 2.2-lb (1-kg) package is priced at \$54, and is viable for up to 4 years if stored properly in an airtight container after opening.

Conclusion

While some of the products highlighted in this article are intended more for commercial or larger-scale home winemakers, none are out of reach for any winemaker who wishes to improve what they're making. Those sold in packages too large for a single home winemaker to use given their annual volumes may look to do group purchases with other winemakers who may wish to try out a new product as well. Yet another reason being a part of a home winemaking club is such an advantage!



Vine Age



Vines are a crucial conduit in the transformation from terroir into taste, and their age and health are an important variable in winemaking. Grape vines are plants like any other: they're planted, they grow, they bear fruit each season, and they die. And just like other plants (and people, for that matter) their character changes as they age.

What is an “old” vine?

The phrase “old vines” (“*vieilles vignes*” in French) is just about the

only element of a French wine label that *isn't* precisely regulated. The phrase has no technical requirements — anyone can categorize any of their vines as old.

Vines begin producing fruit around 3 years after planting. Most consider the fruit to be “mature” starting with 8-12 year old vines, and many winemakers separate fruit from younger vines to be bottled separately or sold off in bulk.

Vines begin to decline in yield around 30 years after planting, though there's variation among varietals. Winemakers typically pull up and replace old vines before they've died, but after their decline in yield has made them uneconomical. Because the quality of grapes increases as yield decreases, the decision of when to pull up vines is a tricky one.

In the Loire Valley, the average age of vines is over 30. In Burgundy, where low yields and small plots are the norm, the average age is 50. In the south of France, home to a warm, dry climate and

heartier varieties (Carignan, grenache, Mourvèdre), some winemakers let their vines reach over 100 years before replanting.

How do vines change with age?

As a vine ages its root system expands into the earth. Deeper and wider ranging roots give the vines more access to soil nutrients and water. This makes them less susceptible to droughts, and gives them a wider swath of terroir from which to draw their expression.

One Burgundy vigneron told us recently they've been replanting their vines planted in the 1980s and 1990s, but leaving those planted before 1980 in place. The younger vines have not performed well during recent warm vintages — their roots had not yet reached far enough into the earth, and the clones used were not well adapted to climate change. The older vines, with extensive root networks, have fared better amid the warming summers.

As vines age, the visible portion adds bark and grows thicker, much like a tree. Like people, they become more fragile with time, and are more susceptible to injury. Some winemakers will prop up their old vines with stakes, tying branches together to help relieve stress from wind and gravity.

What does vine age mean for the fruit?

Older vines produce smaller berries, smaller clusters, and fewer berries per cluster. These berries usually contain a higher skin-to-juice ratio, and so create more concentrated wine.

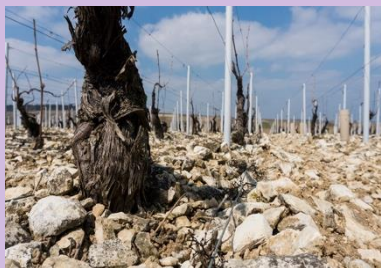
As a vine ages and its yields diminish, the character of the fruit changes and the quality increases. Old vines benefit from an ever expanding root system, which pulls a larger and wider array of nutrients into the plant. These nutrients are spread over a smaller number of bunches, generally resulting in higher quality grapes. Old vines also produce fewer leaves each year, which results in more sun for the fruit.



When and how do winemakers replant?

There are two methods for replanting vines: pulling up an entire parcel all at once, or replacing some percentage of vines each year. Replanting an entire plot at once is simpler, as it allows the winemaker to fix soil compaction issues, and makes it easier for the roots of the new vines to take hold. But it can be costly — after pulling up the vines, most winemakers leave the vineyards fallow for several years, often growing grasses or grains to replenish the biological health of the soil. Then after replanting, the winemaker must wait until the vine reaches maturity before using the fruit. Careful winemakers may lose up to a decade of production.

Others replant poorly performing or diseased vines every year. The average age of the vineyard decreases, but production remains healthy. Winemakers will often use a combination of these two methods, replacing a few vines here and there to help an older vineyard hang on, then replanting the rest of the old vines en masse when production becomes uneconomical.



What do old-vine wines taste like?

Because of the increased skin-to-juice ratio, red wine made from older vines often has more density and concentration. The potential for tannin is greater, so winemakers take care not to over extract the juice from old vines. In finished wines of both colors, most of the benefit from old vines appears on the mid-palate — a thicker texture and increased intensity. And indeed a plot of well-cared-for old vines is a nearly priceless

inheritance, a testament to ancestral forethought. Vincent Boyer farms a plot of vines in Meursault (see photo) planted in 1924 by his great-grandmother Lucie, who ran the Domaine by herself during World War II. After nearly a century in production, they still produce outstanding material from their clay-rich soils.

Vincent Ravaut of Ladoix recently described pulling up a section of vines in his red Corton Grand Cru, and replanting it with Chardonnay, which he felt was more suited to the terroir. He told us it

would be years before they'd begin producing grapes, and even longer before the grapes were Grand Cru quality. "I may not recognize the benefit of these, but my son will enjoy them," he told us, referring to his 13-year-old.

Jacqueline André farms a remarkable plot of 140-year-old Grenache in Châteauneuf-du-Pape, which she refers to as her grandes dames ("old ladies"). She credits her father's very early adoption of biodynamic viticulture with their health and survival — the vines have been chemical free for more than half a century. "Vines are like people," she told us, "if we eat junk food all day and don't exercise, our bodies deteriorate. It's the same with vines — if we respect them and help them remain healthy, they continue to give back to us."



Reference Library

(updated 10-15-2025)

Here is a list of hobby winemaking manuals and other materials in the editor'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. (*Newly added or updated, 15 Sept. 25)

- *Understanding Wine Fining – Andreea Botezatu – 2.2 MB – 11 pages
- Scott Lab 2025-2026 Winemaking Handbook – 26.8 MB – 144 pages
- Scott Lab 2024 - 2025 Cider Making Handbook – 6.2 MB – 96 pages
- Scott Lab 2018-2019 Sparkling Handbook – 8 MB – 58 pages
- Scott Lab 2022 Craft Distilling Handbook – 5.2 MB – 26 pages
- Anchor 2021 – 2022 Enology Harvest Guide 2.6 MB - 104 pages
- *Barrel Care Procedures - The Beverage People - 227 KB - 7 pages
- Barrel Care Techniques - Pambianchi – 42 KB – 3 pages
- *Enartis Winemaking - 2025 Handbook – 8.8 MB - 85 pages
- A Review Of Méthode Champenoise Production - 570 KB – 69 pages
- Sparkling Wine brief instructions - 20 KB - 3 pages
- Sacramento Winemakers Winemaking Manual - 300 KB - 34 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

Portland Winemakers Club

Leadership Team – 2026

President: **Bob Hatt**

bobhatt2000@yahoo.com

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

Treasurer: **Barb Thomson**

bt.grapevine@frontier.com

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

Secretary: **Bob Thoenen**

pwc_secretary@outlook.com

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

Chair of Education / Speakers **Paul Natale**

paulnatale6@gmail.com

- Arrange for speakers & educational content for our meetings.

Chairs for Tastings: **Mike Sicard / Steve Fine**

msicard@willamettehvac.com

- Conduct club tastings.
- Review and improve club tasting procedures.

steve.fine@comcast.net

Chair of Winery / Vineyard Tours: **Paul Natale**

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**

Arrange for member group grape purchases. Distribute information to the membership. Manage arrangements to purchase, collect and distribute. Provide written rules.

mark_hernandez14@comcast.net

HANKARM@gmail.com

Chair of Group Supplies Purchases (consumables).

Brian Bowles

- TBD

bowles97229@gmail.com

Chairs for Social Events:

Jolie & Brian Bowles / Barb Thomson

- Gala /Picnic/parties

jolie97229@yahoo.com

bt.grapevine@frontier.com

Web Design Editor: **Barb Thomson**

bt.grapevine@frontier.com

<http://portlandwinemakersclub.com/>

Newsletter: **Ken Stinger**

kbstinger@frontier.com or kbstinger2@gmail.com