



# Portland Winemakers Club

July 2022

## “Bill’s Meanderings”

### Monthly Events

**January 19th, 2022**

To be determined

**VIRTUAL MEETING**

**February 16th, 2022**

To be determined

**VIRTUAL MEETING**

**March 16th, 2022**

To be determined

**VIRTUAL MEETING**

**April 20th, 2022**

In person at Aloha Grange

**May 18th, 2022**

Aloha Grange, Tasting & judging, member produced **Bordeaux Reds**

**June 15th, 2022**

Aloha Grange, speaker speaker Rudy Marchesi of Montinore Estate

**July 20th, 2022**, no meeting

**July 23rd, 2022**, Annual

Picnic, \$10 ea. fee, Craig & Mindy Bush

**August 17th, 2022**

Aloha Grange, Tasting & judging, member produced **All Whites, Rose’ & sparkling**

**September 21st, 2022**

Aloha Grange, Tasting & judging, member produced **Other Reds**

**October 19th, 2022**

Aloha Grange, Tasting & judging, member produced **Pinot Noir**

**November 16th, 2022**

Aloha Grange, Crush Talk

**December 28th, 2022**

Aloha Grange, Elections, Planning for Next Year



**Finally getting caught up with all the mowing. Still have some work to do to clear the undervine growth but now that things have somewhat dried out it will be easier to get to.**

**Another great speaker at our last meeting. Rudy Marchesi, president of Montinore Estate, gave a great presentation on biodynamic farming practices. I will definitely be using some of his methods to try to get my vines in better shape.**

**There will be no meeting this month as this is the month for our summer picnic on Saturday the 23rd. The next meeting will be in August and will be a white wine tasting which also includes Rose. I will be looking forward to seeing everyone at the picnic. We usually have a good turnout at both the picnic and gala of members that don’t tend to show up at the regular club meetings so it’s a chance to see how they and their wines are getting along. More details of the picnic will follow in a separate flyer.**

**See ya’ll at the picnic!**

**Bill Brown**



## Up-coming events / Save the date

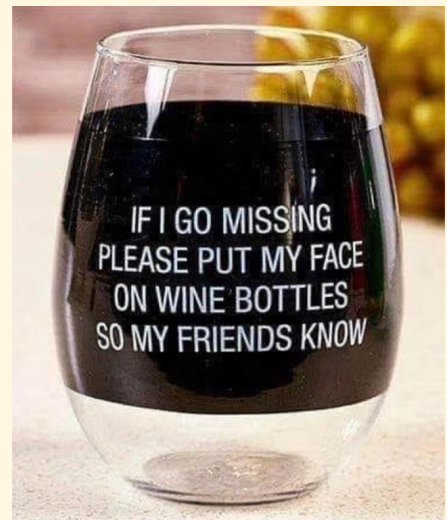
**There will be no PWC meeting in July.** The next PWC meeting is scheduled for Wednesday, August 17th in the basement of the Aloha Grange starting at 7:00 pm. This will be a tasting and judging of member produced white, Rose' and sparkling wines.

**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.

## Notes from the June Meeting; 6-15-22

Present: 17

- Barb Thomson has taken over the club web site from Alice Bonham who did a great job of setting up & administering the site for so many years. Thanks Alice.
- It's official, there will again be no amateur wine competition at the Oregon State Fair in 2022.
- Cellarmasters of LA will hold an amateur competition probably in September or October. Several members have entered their wines in that competition with good results. They are a large club and put on a very professional contest. I will provide info when we have it.
- Remember the Club picnic on July 23<sup>rd</sup> at the home of Craig & Mindy Bush, 1660 SW 187th Avenue, Beaverton, OR 97003, about a mile North of the Aloha Grange club house.
- Tours: Andrew Mochy said we could possibly tour Parrett Mountain Cellars sometime in August. Craig suggested we pay a visit to Scott Nelson's new facility, Resolu Cellars in Hillsboro if it could be arranged.
- Bill Brown congratulated Brian Bowels for a well run red Bordeaux tasting at our May meeting. Barb Thomson prepared a white board tasting menu placed up front which was a good addition.
- There was some discussion about returning to a pot-luck table at our next meeting. If someone does not want to participate, they can bring their own personal snacks. It was decided to re-start the pot-luck table. For our August meeting, think pairing with white wine.
- Bill introduced our speaker, Rudy Marchese, Partner owner, vineyards manager for Montinore Estate. After overseeing operations and serving as vineyard consultant for several years, Rudy became proprietor of the 200-acre estate in 2005. Over the years, he has converted the vineyard to purely Biodynamic and Organic farming practices. Grape quality has improved considerably under his management. Rudy said they prune vines to yield 2-3 tons per acre. Montinore produces about 40 – 50 thousand cases per year. Rudy presented a very interesting talk on vineyard biodynamics.



# References

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. All are PDF format, E-mail Ken Stinger at [kbstinger@frontier.com](mailto:kbstinger@frontier.com)

- Scott Labs 2021 Winemaking Handbook - 21 mb - 119 pages
- Scott Labs 2018 Cider Handbook - 24 mb - 49 pages
- Scott Labs 2018-2019 Sparkling Handbook - 8 mb - 58 pages
- Anchor 2021 – 2022 Enology Harvest Guide 15.7 MB - 16 pages
- A guide to Fining Wine, WA State University - 314 kb - 10 pages
- Barrel Care Procedures - 100 kb - 2 pages
- Enartis Handbook - 4.8 mb - 108 pages
- A Review Of Méthode Champenoise Production - 570 kb – 69 pages
- Sacramento Winemakers Winemaking Manual - 300 kb - 34 pages
- Sparkling Wine brief instructions - 20 kb - 3 pages
- The Home Winemakers Manual - Lum Eisenman - 14 mb - 178 pages
- MoreWine Guide to red winemaking - 1 mb - 74 pages
- MoreWine Guide to white Winemaking - 985 kb - 92 pages
- MoreWine Yeast and grape pairing - 258 kb - 9 pages
- Wine Flavors, Faults & Taints – 600 kb, 11 pages
- Daniel Pambianchi wine calculator set – 10 calculators, 13.5 mb



## White Film In My Wine Barrel

**Pete Russo — Newberg, Oregon asks,**

Q

I have a new 26-gallon (100-L) Hungarian oak barrel full of Merlot wine. When I went to top it off this month, I found a thick white film on top of the wine. It was so thick that it stuck to the wine thief when I took a sample to test for pH. The wine still smells and tastes OK. I have been making wine for 10 years and I have never seen this before. I added some SO<sub>2</sub>, over-filled the barrel until I didn't see any more of the "white stuff" come out and put the bung back in. Is this something I should really be worried about? And is there anything else I should be doing?

A

It sounds like you are doing the right thing. This is probably an aerophilic "flor" type yeast that is eating alcohol, and in the presence of air (if it was slightly un-topped) decided to have a little fun in the headspace. If you don't feel the taste or aroma are really damaged or changed, completely topping, plus adding a little bit of extra sulfur dioxide should do it. I would keep an eye on the headspace in the barrel, however. Do you possibly have a leak in the barrel? Is the bung hole forming a tight seal with the bung? Sometimes bungs can harden with time and, due to lack of elasticity, form an imperfect seal.

Did you check the pH? If it's much over 3.60 your SO<sub>2</sub> will have a hard time being effective even if you did add a little bit more. If you suspect you might have a higher pH I would perhaps add 0.5 g/L tartaric acid and stir in gently without oxygenating. Definitely keep the sulfur dioxide at least 15 ppm higher than you normally do, keep that headspace completely topped and keep an eye on it. You may only see this problem once. Then, when you do finally empty the barrel, be sure to clean it extremely well with lots of hot water and a caustic that produces hydrogen peroxide, like "Peroxcarb."

**Response by Alison Crowe.**

# Lanzarote Wines

*On an island's moon-like terrain, grapevines creep out of ashen volcanic soil and create extraordinary elixirs.*

Rising from the cinders of a terrain singed by recurring volcanic eruptions between 1730 and 1736, the vineyards of Lanzarote are a testament both to the hardiness of certain grape varieties and to the human spirit's enduring commitment to seeking out wine in the most unlikely places. Part of the Canary Islands, Lanzarote is located off the coast of northwest Africa. Its vineyards, which border a still-active volcano, Timanfaya (part of the Timanfaya National Park), look nothing like the fertile wine-growing regions of the rest of the world. When volcanic eruptions covered Lanzarote's land in ash and lava, destroying most of the region's agriculture, wine-growers became inventive. Digging crater-like hollows (called *hoyos* or *gerias*) by hand, vintners plant their vines deep into the soil, past the layers of ash. They fence off the sea-facing side with low, semi-circular walls made with lava stone. This protects the vines from winds blowing in from the Atlantic Ocean. Each vine grows on one solitary, dug-out crater, which can be as much as 30 feet wide and 15 feet deep. The array of crescent-shaped stone walls (called *zocos*) cocooning spots of verdant green offers a patterned visual splendor in an otherwise arid landscape.

The topsoil of ash is moisture-retentive and thermoregulatory, creating, like charmed vinous magic, perfect conditions for grapes to grow on parched terrain. The roots of the vines stay securely trapped within the nutrient-rich subsoil. Meanwhile, the high heat of the landscape allows the sugars in the grapes to develop an alluring intensity.

Lanzarote reds, whites, and rosés tend to be light and crisp. Here, among the vineyards, one can find the *listán negro* grape, which was brought to California by Spanish settlers but did not survive there. On Lanzarote, these grapes thrive, and make a deliciously earthy rosé. Most of the region's wines come from Malvasia grapes, known for their sweetness. The terroir provides a distinctive mineral quality to the wines, and it should be noted that most of the grapes here are indigenous varieties, free from the grafting required of most European grapes, which might otherwise fall susceptible to the vine-destroying aphid known as phylloxera. The harvested grapes make heady wines that turn traditional viticulture on its head.



# The Evolution of Wine

To gain an understanding of how wines are paired with food today, it may be helpful to understand how the evolution of wine and food pairing took place. The history of the perception and consumption of wine and the rise of the wine industry strongly influences how wine's popularity has become prevalent in society today. As time passed, and the evolution of dining out progressed, wine and food pairing became not only an important economic factor in the restaurant industry but a respected art form that heightens the customer's experience. But where did the concept of pairing food and wine come from? How did society once view wine before it became popular? How did wine become a staple on menus in restaurants all over the world and especially in America? One can begin to find answers to these questions through wine's historical evolution and its role in a meal.

One prevailing theory is that ancient and religious views on wine have influenced the ways it is perceived today. Most historians believe that the history of wine began in the regions of Iran, Georgia and Mesopotamia. Mesopotamia, was hot and dry therefore was not successful in growing grapes. Ancient wine makers found a way to import the grapes from the Caucasus region, present day Iran, by carrying them through the mountains in clay jars. These wine jars were transported through the Middle East, the Levant and as far as Egypt. The jars were even often found in royal tombs for the dead to enjoy in the afterlife. In Georgia, clippings of vines were encased in silver and placed in the tombs with the dead in hopes that their spirit will be able to later on grow vines in heaven. These ancient rituals illustrate how sacred wine was believed to be. In ancient Egypt, limits were placed on the area of viticulture because the consumers of wine were primarily royalty and the high priestly caste. Most people were deemed unworthy to consume sacred wine and feel its mind-altering effects, which the Egyptians believed offered them a closer connection to the gods.

The ancient scriptures of these religions also provide us with a glimpse of how wine was perceived. Some religions perceived wine as a sacred beverage that shouldn't be consumed for other than religious practices. However, royalty, priestly castes and aristocrats who had regular access to wine did indulge. Its psychotropic effect was attributed to "the gods." The consumption of wine was recognized to have both beneficial social effects, if consumed in moderation, but also a negative effect if overindulged. Although the land in parts of the Middle East was ideal for growing vines, and drinking alcohol prior to Mohammed was prevalent, the Muslim religion forbade the consumption of wine. Concerned by the negative effects of wine Islam considered humans unworthy to drink wine until they were with God in heaven. In Jewish traditions, wine was and is consumed weekly during Shabbat. Shabbat celebrates Saturday as the holiest day of the week. During Shabbat, it is believed all should abandon outside distractions, such as the use of technology, and commit to only spiritual practices. This spiritual gathering begins with Friday night dinner where the family gathers to read prayers and connect spiritually to God. During Shabbat everyone, including children, drink wine as part of their spiritual practice. The use of wine in a ritual is similar to the Catholic tradition of consuming wine during mass as part of the Eucharist. Wine symbolizes the blood of Christ. Humans are deemed as being worthy, and through wine they are connected to the Divine.

Although consumed weekly and because it was considered to be sacred, wine was considered by most not to be a recreational drink. An example of this is the story about Noah in the Old Testament. When God punished the world with a massive flood, Noah was instructed by God to build an arc to save two of every species of animal and humans to rebuild a new and better

world. The first thing Noah did once he landed his arc on dry land was plant a vineyard where he then made and drank wine. Noah became drunk and was found naked in a tent by his youngest son. Discouraged by his father's behavior, the youngest son covered Noah's nakedness. Once Noah woke up, he was enraged and cursed his youngest son and his progeny. Although this story is complicated and many interpretations have been discussed, it is a clear indication of the power that wine had and how it could be a sacred symbol for rebirth and a new beginning. It also illustrates how wine was feared for its mind-altering effects that could strip someone of his or her morality.

Due to the lack of knowledge of the science of fermentation, ancient civilizations such as Greece, Rome, and Egypt, believed that the physical effects of consuming wine resulted in a form of divine intervention, rather than the biological transformation into wine. It was the ancient Greeks that began using wine for purposes other than just its sacred use. The Greeks cherished wine but not only for religious purposes. The Greeks learned that by blending their wine with water, in a minimum of 1 to 5 (1 part wine 5 parts water), all harmful pathogens were killed, which made their water drinkable. They also viewed drinking wine more than a 50 % blend to be barbaric. After realizing that water could be made safe by adding wine to it, as a safer option, the consumption of wine became widespread among the general population. This expanded the role of wine and consumption of wine as a more utilized beverage and not just a sacred drink. The practice of wine consumption as a non-sacramental habit became even more widespread in the Roman world as well. Romans built aqueduct systems to bring fresh clean water from springs far way from populated areas, and perceived wine to be a beverage for enjoyment.

Despite sacred values placed on wine and the blend that made wine drinkable to the masses, the actual quality of the product was very low in comparison to today's standards. In Hugh Johnson's *The Story of Wine*, he shows an image of an ancient Egyptian hieroglyphic displaying the winemaking process. Johnson points out in the ancient drawing that "we see no sign of filtration". He also comes to the conclusion that "probably some sort of a strainer held back the bigger particles of stalks and skins in the trough but the fermented wine must have included a fair amount of solid matter.". It is this type of evidence that points to the poor quality of the wine. It was not until the last one hundred and fifty years that the quality of wine improved. Arguably, it truly wasn't until the last 40 years that high hygienic standards, involving stainless steel anaerobic fermentation and better scientific understanding that the overall quality had improved into today's standard.

Historians such as Paul Lukacs view and discuss the history of wine in a different way than the chronological evolution Hugh Johnson suggests. Lukacs simply proposes that the ancient history of wine is one that consisted of poor quality wine that was improperly stored and transported. In his book *Inventing Wine: A New History of the World's Most Ancient Pleasures*, Lukacs draws the distinction between *Vin ordinaire*, table wines, and *Vin fin*, which are the fine wines. He states, "for in truth these triumphant moments were simply that-a moment, brief and limited with only select wines from select areas displaying glory". There were very few types of decent wine available even for the elite. The majority of wines would go bad fairly quickly due to lack of proper storage, resulting in the growth of bacteria. Lukacs then focuses the history of wine on more recent years, discussing how the quality of wine really didn't start evolving until the 19th century.

The quality of wine was significantly affected by the lack of proper storage and exposure to air, which provided a medium for the growth of acetobacter. This would oxidize the wine, quickly

turning it into vinegar. Most authors believe, like Lukacs, that most *Vins ordinaires* were wines that already had started to show strong signs of volatile acidity. It was first during the Enlightenment Period, and then during the Industrial Revolution, when science truly became the spark that improved wine standards. With the English rediscovering, in the 1650s, the manufacturing of heavy glass and its benefits, bottles became the medium for distributing wines for *Vins fins*. By the mid 19th century, Louis Pasteur was commissioned by the French government to study yeasts and discovered their roles in the fermentation process. With a new understanding of fermentation and the effects of oxygen with bacteria, Pasteur soon realized that acetobacter would change wine into vinegar through the exposure of oxygen, light, and heat. The storage of wine in a glass bottle provided a means to control the growth of bacteria. Louis Pasteur discovered that in order for bacteria to grow it needs air, light and heat. Bottles with colored glass limited excess light exposure. Filling bottles to the top reduced the factor of excess oxygen as well. It was also recommended that bottles be stored flat, so the cork would stay and keep moist and sealed, and stored in a cool environment where the glass would keep the temperature consistent. This also caused the shape of the bottles to change so they could be laid on their sides and stored properly. With heavy glass bottles being used, wine could be easily distributed, stored, and served without becoming rancid.

Coincidentally the evolution of wine runs parallel to the evolution of the restaurant. Since the 17th century, French cuisine and dining standards was the guiding influence on the western culinary restaurant world. The first restaurant emerged in France after the French revolution. Only the elite and upper class were able to indulge in such establishments. As the middle classes grew, the demand for more restaurants developed. This led to a great need for better meals and service, not merely of foods but beverages as well; especially wine. Wine, being prevalently grown in France, was naturally selected to be a suggested offer served to this clientele to accompany their meals. However, there needed to be educated personnel to select and serve wines for customers. A new position was needed for restaurant that could purchase store and sell wine to this ever-growing segment. The word *sommelier* originated from the French word used to name designated court servants who were responsible for transporting supplies. Over time, the word evolved to represent a steward who was responsible for stocking and serving wine, beer and spirits.

In France, it made sense to pair wines primarily to the regional cuisine from where the wine originated. One could argue that cuisines evolved based not only on what ingredients were locally available but their synergy to the wines being produced there. This evolved into the logic of pairing a wine from a specific region, for example a Burgundy wine, with dishes traditional to the Burgundy region. This practice was prevalent until the end of the 20th century. As a result, Sommeliers' expertise tended to be fairly narrow and primarily reflected a single region of wines, such as knowing the wines of Burgundy very well but being fairly unknowledgeable of other regions or countries.

The professional role of the sommelier became a certifiable practice in Britain, through the Court of Masters Sommeliers, in 1969. This changed the standards for sommeliers because Britain was and had been the center of the wine trade from the 18th century to nearly the present. It not only had access to wines from many countries and regions but was also the dominant market for wines until the last decade. Sommeliers would learn and practice pairing for all different types of wines. Today, through his or her knowledge, a sommelier needs to be able to recommend a wine to match any particular dish for every type of customer.

Along with the development of the railroad in Europe in the later part of the 19th century, the

previously accepted rules of pairing to a particular region began to drastically change. The railroads enabled the access of different regional wines to Parisian restaurants. Because of the availability of many different wines, the demand and wine market began to expand. Slowly, with the ability of wine to be transported and distributed efficiently other than just near the seaports, restaurants began to evolve and offer a wider range of wines from different areas. This changed the menus, the pairings, and even the type of customers. With the market blossoming, slowly the middle and lower economic classes had growing access to different wines.

In the United States, wine originally was not a popular beverage because it could not be grown successfully due to phylloxera, a microscopic pest native to the eastern US, that killed the European vine. Only the wealthiest of the early colonists had access to wine because it was extremely expensive to import and therefore viewed as aristocratic. Prior to World War II, due to the large influx of southern European immigrants, wine was perceived as an “immigrant’s drink” and not truly American. Competing alcoholic beverage industries in the US painted the practice of drinking wine as “feminine” at a time when society frowned upon women drinking any alcohol. Overall, wine drinkers had a negative reputation and those who overindulged in any alcohol would be referred to as “winos”. Eventually the wine market made advancements, especially in areas like California. California had the ideal wine growing climate and with the Gold Rush of 1849 drew vast numbers of immigrants, especially Italians and other Europeans who drank wine as part of their culture. However, events such as the San Francisco earthquake and fire of 1906, prohibition, and the Great Depression caused two significant developments. First, Americans became used to second-rate alcoholic beverages, and secondly, there was a significant decline in wine consumption while spirits and the cocktail culture became synonymous with sophistication.

It wasn’t until after World War II, when soldiers came home from Europe, that our country became significantly more interested in wine. World War II exposed American soldiers to European customs and quality wine, allowing the wine market to grow in demand back once they returned home. Although France was considered the culinary leader in the restaurant industry, the traditional pairing values and rules that worked in France could not be applied to the “melting pot” of cultures in America. The traditional logic of pairing by region simply didn’t work anymore in the US, a country with a melting pot culture of food. The problem with the old pairing paradigms was the result of the evolution of mixed or fusion cuisines and American regional cuisines. With the wine markets expanding in areas such as California, slowly the United States began to measure up to the quality of most, old world wines from Europe.

In 1976, to celebrate the bicentennial, a blind wine tasting was held, later referred to as The Judgment of Paris. This event occurred in Paris, France, where French wine experts in a blind tasting rated California chardonnays and cabernet sauvignons over their own red Bordeaux and white Burgundy wines. An American journalist for the Associated Press reported on this event, which was then carried throughout the world. This event caused the initial shock wave within the wine world, which inspired other wine makers, not just from California but all over the world, to create and improve their own wines. If Californians could best top French wines, why couldn’t Chileans or Italians do even better?

Society’s views and thoughts of wine pairing have changed with the growth of the wine industry and production of wines from so many varied regions. Many people came up with their own personal options on pairing rules and guidelines that spread and became known overtime. Some, like Tim Hanni, took a closer look into the cause and effect of wine pairing. It wasn’t



until the major market boom in California that Hanni and others began to investigate the scientific basis for why and how wine is best matched with food. The shift of the economic dominance in the wine trade from the UK to the USA was reflected by the wine ratings of Robert Parker. Parker created a grading system for the quality of wine called the 100-Point System and judged the 1982 vintage of Bordeaux to be a great vintage when other English writers had denigrated it. When US investors took his advice and purchased great quantities of this vintage and it became apparent that this was indeed a great vintage, it seemed the mantle of wine authority had passed from the UK to the US. Parker sparked an interest, and people listened and began to make money off his suggestions. Given the increasing number of choices available to both wine investors and consumers, and their insecurity in their own judgment, they listened to so-called experts like Parker and used them as the basis for wine pairings. Furthermore, these perceptions of wine helped to mold the wine market into the industry it is today.



## Non-Saccharomyces Yeast

Wine fermentation practices have evolved greatly through the years as our understanding of grape and must ecology, microbial physiology and biochemistry continue to develop.

Fermentation was once thought of as a one-stage process, primarily focused on sugar to alcohol conversion. As our understanding and appreciation of malolactic bacteria grew, fermentation practices evolved into two stages – sugar to alcohol and malic to lactic conversion – each stage with its own unique contribution to the organoleptic profile of the wine.

With the commercialization of non-Saccharomyces yeast, yet another dynamic shift in fermentation practices is occurring. Today's progressive winemakers are creating complex and multi-dimensional wines on a consistent basis by managing their fermentation regime in three stages – **flavor, aroma and tactile** development with non-Saccharomyces yeast, followed by **sugar to alcohol** conversion with Saccharomyces yeast, **malic to lactic** conversion with malolactic bacteria.

### **Two procedures can be used:**

**\*Simultaneous Inoculation** - In a simultaneous inoculation, the non-Saccharomyces and Saccharomyces yeast are added at the same time. The non-Saccharomyces yeast is active during the lag/log phase of the Saccharomyces yeast, thus bio-protecting the wine and developing flavor, aroma and mouthfeel. As the Saccharomyces population becomes established, and the alcohol level increases and oxygen level decreases, the non-Saccharomyces population is quickly dominated and the fermentation is driven to completion by the Saccharomyces yeast.

**\*\*Sequential Inoculation** - In a sequential inoculation, non-Saccharomyces yeast is added to the must either during cold soak or at the onset of primary fermentation. During this early phase (which typically lasts one to three days or one to two degrees drop in Brix), the non-Saccharomyces yeast dominates the yeast population, thus bio-protecting the wine by out-competing potential undesirable indigenous strains. It is also during this time that the non-Saccharomyces yeast contribute greatly to flavor, aroma and mouthfeel of the wine. Subsequent inoculation with your favorite Saccharomyces yeast quickly suppresses the non-Saccharomyces yeast and drives the fermentation to completion.

**Editor: I have used the Sequential procedure over the last five years fermenting red wines with good results. There is also a non-Saccharomyces yeast available for using the sequential procedure in white wine. KS**

# Portland Winemakers Club Leadership Team – 2022

President: **Bill Brown** [bbgoldieguy@gmail.com](mailto:bbgoldieguy@gmail.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](mailto:bt.grapevine@frontier.com)  
[jmourada57@gmail.com](mailto:jmourada57@gmail.com)

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

Secretary: **Ken Stinger** [kbstinger@frontier.com](mailto:kbstinger@frontier.com)

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

Chair of Education / Speakers: (need a volunteer)

- Arrange for speakers & educational content for our meetings

Chair for Tastings: **Brian Bowles / Barb Stinger** [bowles97229@gmail.com](mailto:bowles97229@gmail.com)  
[kbstinger@frontier.com](mailto:kbstinger@frontier.com)

- Conduct club tastings
- Review and improve club tasting procedures

Chair of Winery / Vineyard Tours: **Andy Mocny.** [acmocny@gmail.com](mailto:acmocny@gmail.com)

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

Chair of Group Purchases: **Bob Hatt / Al Glasby.** [bobhatt2000@yahoo.com](mailto:bobhatt2000@yahoo.com)  
[alglasby@gmail.com](mailto:alglasby@gmail.com)

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

Chair of Competitions: **Michael Harvey** [mharvey767@gmail.com](mailto:mharvey767@gmail.com)

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

Chairs for Social Events : **Marilyn Brown & Mindy Bush** [brown.marilynjean@gmail.com](mailto:brown.marilynjean@gmail.com)  
[mindybush@hotmail.com](mailto:mindybush@hotmail.com)

\* Gala / Picnic / parties

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