



# Portland Winemakers Club

July 2023

“Bob’s Blurb”

## Monthly Events

January 18th, 2023

Discuss plans and ideas for 2023

January 21st, 2023

Gala at Parrott Mountain Cellars

February 15th, 2023

Barrel sample tasting  
Wine trading pool

March 15th, 2023

Tasting & judging, member produced Italian varietals

April 19th, 2023

speaker Sarah Linnemeyer

May 17th, 2023

Tasting & judging, member produced Bordeaux Reds

June 21st, 2023

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

July no meeting

July 22nd, 2023

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

August 16th, 2023

Speaker: Marco Prete with  
“Wines of Kings”,

September 20th, 2023

Tasting & judging, member produced other Reds & fruit wines

October 18th, 2023

Tasting & judging, member produced Pinot Noir

November 15th, 2023

Crush Talk

December 13<sup>th</sup>, 2023

Elections, Planning for Next Year

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



**July temperatures are picking up. As you can see from the picture I have an air conditioner in my barrel/storage room. I use an old wine stat to have the AC cycle on/off to keep the temperature about 58 degrees this time of year.**

**You can also see I have been making a lot of wine for the past few years. Hobby out of control? Maybe, but I am going to Slow down a little bit this year. Even though as a group we are ordering more grapes than we did last year I am trying to move to keeping wine in the barrel for longer so that I am only doing 1/2 of my barrels every year. It will be interesting to hear from our guest speaker in August and see about keeping natural wine in barrels longer.**

**Enough rambling. The picnic should be a great event again this year. I will not be able to attend but Mindy and Craig Bush are great hosts. Have a great time and see you in August.**

**Bob**

**Drink Responsibly** ↩  
↪ **Drive Responsibly**

## Upcoming events / Save the date

PWC will **not** have a meeting in July. The next PWC meeting is scheduled for Wednesday, August 16<sup>th</sup> in the basement of the Aloha Grange starting at 7:00 pm. After a short business meeting, We will introduce our speaker, Marco Prete with “Wines of Kings”, on natural and minimal involvement in fermentation for home winemakers. Low sulfites, natural methods, letting the grapes be grapes.

NOTE: There will be a pot-luck table for those who wish to participate. Bring a dish to share. If you would rather not participate feel free to bring your own snacks.

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

### June Meeting Notes

Members present: 23

• From Al Glasby, grape purchase. Ordering Update:

- 23 members buying.
- All have been verified as members in good standing by Barb T.
- Have recorded over 100% of last year's grape orders.
- Vineyards have confirmed our orders.
- Totals - Highest overall lbs purchased since 2020.
- 9,785 lbs; 120 gallons; \$15,675.
- Orders can still be taken up to Labor Day but without a guarantee of availability. Chandler Reach (Prosser). The vineyard is at pre-bloom now and the weather has been cooperating nicely for the last few weeks. It looks as though our cool early spring has returned to normal and we hope to see good fruit set. As usual, our target is around 3.5 tons/ac. Some varietals carry a bit more weight but last year's average tonnage was 3.73 tons/ac.”

• Marilyn Brown passed around a sign-up sheet for protein main dishes for the upcoming picnic to be held at the home of Craig & Mindy Bush on Saturday, July 22<sup>nd</sup>. Expenses will be reimbursed. Others bring a potluck dish to share. Starts at 1:00 PM, \$10 per person.

• Bob Hatt described the bag-in-a-box method for wine storage. He described the pros and cons of using this technique.

• Rob Marr reminded everyone about the Fermentis Academy winemaking seminar being held at Crush2Cellar in Newberg on July 13<sup>th</sup>, \$20. pre-registration required.

**Brian & Jolie Bowles conducted the tasting of member produced all white wines including Rose'. The results are shown in the table below in order of tasting.**

2023 PWC - All Whites Tasting									
#	Name	Year	Gold	Silver	Bronze	None	Total Score	Medal Score	Medal
1	Michael & Donna Moore	2020 Pinot Gris	0	7	15	1	29	1.26	Bronze
2	Bob Thoenen	2022 Pinot Blanc	1	12	10	0	37	1.61	Silver
3	Tyson Smith	2020 Sauvignon Blanc	4	15	4	0	46	2.00	Silver
4	Brian & Jolie Bowles	2022 Viognier	1	5	14	3	27	1.17	Bronze
5	Barb Thomson	2019 Viognier	2	5	15	1	31	1.35	Bronze
6	Brian & Jolie Bowles	2022 Viognier	0	9	12	2	30	1.30	Bronze
7	Paul Boyechko	2022 Viognier	12	11	0	0	58	2.52	Gold
8	Mark Hernandez	2021 Chardonnay	0	1	13	9	15	0.65	Bronze
9	Rob & Debbie Marr	2020 Chardonnay	0	3	12	8	18	0.78	Bronze
10	Rob & Debbie Marr	2021 Riesling	2	13	7	1	39	1.70	Silver
11	Paul Boyechko	2022 Rose'	4	11	7	1	41	1.78	Silver
12	Bill & Marilyn Brown	2022 Rose'	0	6	14	3	26	1.13	Bronze
13	Jim Ourada/Paul Rogers	2021 Rose'	0	0	1	22	1	0.04	None
14	Rob & Debbie Marr	2020 Rose'	0	2	15	6	19	0.83	Bronze

- Please visit the PWC website: [portlandwinemakersclub.com](http://portlandwinemakersclub.com) where there are Newsletters archived back to 2007.
- Also, visit our public group Facebook page: “Portland Winemakers Club” [facebook.com](https://www.facebook.com/portlandwinemakersclub). Give it a look, join the discussions and enter some posts of your own. There are 33 members in the group so far.

# Four ‘Cellos

Written by Bob Peak



Limoncello is the most popular citrus-flavored liqueur, but it can be made from other fruits as well. Today we will take a look at my recent production of four different kinds of citrus liqueur that I am calling the four ‘cellos: Lemoncello, limoncello, arancello, and mandarincello.

Citrus trees can thrive in Sonoma County, California, where I live. Indeed, the city of Cloverdale at the north end of the county has an annual Citrus Fair complete with carnival rides and a wine tasting. Commercial growing is rare here, though, because most of the county experiences freezing temperatures every winter that make citrus risky as a cash crop. It’s left to

home hobbyists who grow fruit for themselves, friends, and neighbors. Before she passed away several years ago, my mother had friends all around Petaluma (where she lived in our granny unit) who had lemon trees — it seems to be the most popular local citrus and does very well. When a heavy crop would come in, her friends would give Mom bags of lemons and she would try to use them up. She turned to me for assistance on one project she came up with: Limoncello.

## A Brief History of Limoncello



Sweet, very aromatic, and smoothly spirited, limoncello (also sometimes spelled lemoncello) originated in Italy. It is usually presented in small glasses after dinner and served very cold. There are many stories of its origin, most dating to about 1900 but some claiming that it is an ancient monastic liqueur. Since I was introduced to it by a grandmother living in what might be considered a guest house (my mother in her granny unit), I like the origin story told by the Federvini — the Italian federation that unites producers and export/import companies involved in

wine, liquor, and related products. Their story is that Signora Maria Antonia Farace was living in a guest house on Isola Azzurra around the turn of the last century. She tended a garden of lemon trees and treated guests to her homemade lemon liqueur: Limoncello. Her grandson later used her recipe to produce and serve limoncello in his restaurant and bar, then his son in turn went into the commercial production of it. You can read the Federvini story in Italian and the automated English translation is

pretty good: <https://www.federvini.it/trend-cat/215-breve-storia-del-limoncello>

While limoncello dominates the citrus segment of liqueur shelves, other flavors are commercially available. Limoncello with an “i” reflects the Italian word for lemon, *limone*. Similarly, the related orange-flavored liqueur is called arancello, from *arancia*, meaning orange (the fruit). Some non-Italian brands and some home recipes call it orangecello, but I stayed with the Italian for mine. Italians use two words for lime fruit, *limetta* and lime. In using limecello, I named mine in both English and Italian. *Mandarino* is the Italian word for mandarin fruit, so mandarincello works fine for the name. I chose these four fruits because I grow them along the driveway in my front yard. Specifically, I used Lisbon lemons, navel oranges, Bearss limes, and Satsuma mandarins.

I planted my little citrus grove about eight years ago and it had been longer than that since I last made limoncello. Pompelmocello is a grapefruit version of the liqueur, but I don't grow grapefruit. The same process could be followed if you like the flavor of grapefruits.

### Tips for Making ‘Cellos



*The citrus flavor in these ‘cello recipes comes from the zest of the fruits, which can be peeled off while avoiding the bitter pith*

There are many recipes for the main version, limoncello, whether homemade or commercial. It is usually made using lemon zest, the outer layer of the peel without any pith. The zest is infused in grain alcohol or other neutral spirits and the liqueur is finished with a simple syrup made of sugar and water. Most versions come in at about 30% alcohol by volume (ABV). My mother's recipe was one she found in the *San Francisco Chronicle* food section. Getting it out again and reviewing it, I decided to make a few changes. As written, the recipe used 100 proof (50% ABV) vodka for the zest infusion and aged the limoncello in bulk for 80 days. With liquor availability varying in different states and countries, I decided to rework the recipe with more common 80 proof (40% ABV) vodka instead, with the final ABV target unchanged at about 56

proof (28%). This was my first time making ‘cellos without Mom's help, but I have previously made infusions of fruits and spices to make aperitifs and to flavor homebrews. The 80-day infusion period seemed much longer than necessary, so I shortened it to four weeks. Each batch of my recipe makes about 3.5 L (just under a gallon) of liqueur. If you are calculating gift-giving, that is enough for 14 of those square 250-mL flint (clear) bottles that your home wine supply shop probably sells, or about nine conventional 375-mL wine bottles. I used screw-cap 375 mls for mine, but T-tops in cork-finish bottles should work fine, too.

Before getting to the tasting notes, I'll touch on some process tips that may help you use my recipe I used 1-gallon (3.8-L) wide-mouth mason jars for this project. I only made half batches because I would be producing a lot of liqueur for just my wife, Marty, and me. As a result, pictures of my progress show the jars only half as full as they will be if you make the full batch size. To peel the fruit without getting any pith, I tried two different peelers. The pull-type potato peeler worked very well for me and I preferred it to the sideways push type. It was easy to remove just the outer layer

of citrus skin and leave the pith on the fruit. Since my recipe uses no juice or pulp, you may reserve the peeled fruit for another recipe.

I wanted to use a neutral-tasting vodka, which means I stayed away from expensive imports that are well-known for being flavorful. I chose Skyy vodka, but any well-filtered and low-flavored vodka will work well. I picked all of my fruit on the same day. A full batch requires 16 to 18 small fruits like limes or mandarins, about 15 average-size lemons, 7 or 8 oranges, or three or four grapefruits. As the peel made contact with the vodka, the orange, and lime showed some color within minutes. As you can see from the picture on page 36, only the lemon ultimately showed a bright hue, yellow with hints of green. The others surprised me by turning out mostly pale yellow-green. The lack of green in the limoncello is at least partly due to the fact that the limes were ripe when I picked them. Bearss limes turn yellow at full ripeness, although they are typically picked while green to meet the visual expectations of the consumer. The flavor is unchanged as the color develops.

The amount of sugar for the simple syrup dissolved easily when brought to a boil with the specified water. I used RO water because I have a reverse osmosis system (that I also use when I brew beer). Any clean, good-tasting water will be fine.



Cover the citrus zest with vodka for two weeks prior to adding the sugar syrup and additional vodka



Boil sugar and water five minutes to make a sugar syrup solution.

Citrus fruits have a long history of cultivation and cross-breeding. That results in many similarities of aromas and flavors. Limonene, chemically a monoterpene, is the most prominent aroma compound in citrus peels of all kinds. Like limoncello, it takes its name from the Italian *limone*. Citrus peel waste is used as a commercial source for the extraction of limonene to be used as a flavoring agent in other foods. It is also used as a more fragrant alternative to turpentine in paint and varnish cleanup. The shared characteristics of citrus have come about through extensive crossbreeding and hybridization of the plants since ancient times.

Domestication of the genus *Citrus* began in tropical Asia and nearby Pacific islands, and spread over centuries by canoe to the other Pacific areas and by ancient trade routes into the Mediterranean. Eventually, various species and hybrids became distributed throughout the warmer parts of Europe and then on to the Americas. With hundreds of citrus fruit cultivars today, the earliest fundamental species are considered to be citrons (*Citrus medica*), pomelos (*C. maxima*), and mandarins (*C. reticulata*). All the other lemons, limes, oranges, and so forth owe some of their origin to these. By the time of ancient Rome, botanists were describing citrus cultivation in the Roman empire and carbonized citrus seeds are among the relics of Pompeii.

## The Citrus Fruits

For our tasting of the finished 'cellos, I took note of the particular citrus I am growing. Lisbon lemon is one of just a few lemon varieties (*C. limon*) that are generally



*The citrusy bounty I picked for Cello production from my trees*

considered a true lemon. (Meyer lemon, for instance, is classified as a cross between a citron and a Mandarin/pomelo hybrid). Fruit names such as lemon, lime, or tangerine refer to the culinary use, flavor, and appearance of citrus fruits, but not necessarily to the species or hybrid. Lisbon lemons have a medium-thick skin that is rich in essential oils, making it a good candidate for limoncello. The flesh is nearly seedless, produces lots of juice, and has a very traditional “lemon” flavor without much sweetness.

Bearss lime, also called Persian lime, is a triploid (3-parent) cross between lemon (*C. limon*) and the key lime (*Citrus x aurantifolia*). Other varieties are sometimes sold as “limes,” but Persian lime is the most common. My limes had mostly turned yellow by the day I picked them, although I went for the greenest ones I could find on the tree. Persian limes have thicker skins and less bitterness than key limes, making them suitable for limecello, but they also have less intense citrus aromatics.

The *C. sinensis* group of fruits is commonly referred to as the sweet oranges. The group includes Navel oranges, like the ones I used for my arancello, and blood oranges (which I also grow but didn’t have any mature ones on the tree at the time of this project). Navel orange fruit is seedless with thick, bright orange skin. The fleshy pulp is sweet with moderate acidity and the zest is aromatic with a traditional orange scent. The name is derived from the navel-like feature opposite the stem end — it lets you know you have a seedless orange in your hand. (The structure is actually an undeveloped twin fruit arising from a genetic mutation in Navel oranges.)

The Satsuma mandarin (*C. unshiu*) is said to have originated in either China or Japan. (Satsuma was a province in Japan before 1871.) These mandarins are sometimes called Satsuma oranges or tangerines. Its genetic origin indicates it to be a highly inbred mandarin-pomelo hybrid. One of the sweetest citrus fruits, it is usually seedless and the loose skin makes it easy to peel. For my project, that loose skin also made it a bit difficult to zest with a vegetable peeler as the skin tended to bunch up. The trees are considered among the most cold-tolerant of the citrus. The flesh is orange with mild acidity. The skin has a characteristic tangerine-like aroma.



*Bottling is easiest with the assistance of a funnel.*

### **Bob’s Citrus ‘Cello Recipe**

Makes about 3.5 L (3.7 qt. or 15 cups)

#### **Ingredients**

~4 lbs. (1.8 kg) fresh citrus fruits (this is about 15 lemons, for reference)

2-L (2.2-qt.) neutral-tasting vodka (80 proof/40% ABV)

4½ c (~2 lbs./910 g) granulated white sugar

3¾ c (900-mL) water

#### **Step by Step**

Wash the fruit and let it dry. Over a medium-sized bowl, remove the peel with a peeler or sharp paring knife. You want the colored zest of the fruit, but not the bitter white pith from underneath it.

If you happen to get some pithy peel, scrape the pith off with a knife before adding the peel to your bowl.

Transfer the peel to a 1-gallon (3.8-L) glass Mason jar. Add 1-L (1.1-qt.) of vodka. Stir, cover the jar, and set aside in a dark cabinet at room temperature.

After 14 days, take your vodka infusion out of the cabinet for the next step. Bring the sugar and water to a boil over medium heat in a saucepan. Simmer for five minutes, cover, and let cool for about an hour.

Add the sugar syrup to the vodka and citrus peel mixture and pour in another liter (1.1 qt.) of vodka. Stir well, cover, and put back in the dark. Store for an additional 14 days.

After the two-week storage period, bottle your 'cello. Line a colander or strainer with doubled cheesecloth and place over a bowl that will hold at least a gallon (3.8 L) of liqueur. Pour the contents of your jar into the strainer, including any peel that falls out of the jar. Let drain and then discard peels.

Place a funnel in your choice of bottles. Scoop or pour the liqueur into the bottle up to the lower part of the neck. Cap or cork, label, chill, and enjoy!



## Protecting Your Wine From Oxygen During Racking

Q

My question is on the use of argon/CO<sub>2</sub> to make up for headspace in a carboy or tank. How does one know when you have placed enough to displace the oxygen? Is there a method to color the CO<sub>2</sub>, for instance? I know some people cannot stand the smell of CO<sub>2</sub>, but it is very seldom I get a whiff. Also, when I place my stainless steel sparger instrument into the carboy all the way to the bottom, hit the valve for two seconds, and then rack into the carboy with wine, what sort of time frame is the wine still protected in, one month, two perhaps?

A

Excluding oxygen by gassing headspaces and purging containers is one of the most important winemaking jobs we have. Oxygen exposure during aging can create all sorts of problems from premature oxidation and loss of aroma to spoilage microbe growth. The tough part is just what you mention — how do we know, with our own unique bottles, carboys, kegs, and barrels (not to mention the PSI and size of our gassing setup) that a barrel or carboy is “gassed” enough for the job? Sadly, there is no easy answer because as I’ve intimated there are so many unique factors involved. I can, however, provide a solid set of guidelines to help you make the best decisions for any situation you may encounter while racking.

We “gas the headspace” using inert gases heavier than air, typically argon and carbon dioxide gas. Nitrogen is sometimes used in the commercial winemaking process to push hose lines, etc., but since nitrogen has about the same gas density as air (nitrogen has 1.25 g/L to air’s 1.29 g/L) it’s not terribly practical for blanketing headspace. Carbon dioxide is indeed heavier than air (1.98 g/L) while argon clocks in at 1.78 g/L, making them both great candidates for this kind of work. Carbon dioxide, especially under cold conditions, however, will readily dissolve

into wine so argon is the best gas to use as a wine approaches bottling (unless you want a little extra fizz).

As I said, there's no way to fully exclude oxygen from headspace as there will always be a little mixing. Think of it as if you'd be pouring heavy cream into coffee or making one of those fancy layered cocktails with different colors. Your aim is to layer the heavier gas on top of the wine's surface with as little turbulence as possible, in order to avoid mixing the argon or carbon dioxide in with the lighter air above.

### **Here are some blanketing tips:**

- Introduce gas very slowly. Start the regulator at 0 psi and just crack it open to a very low-pressure setting.
- You want the gas to be exiting at a low rate so as not to cause a big mixture of your gas and the air in the headspace.
- Meter in the gas parallel to the wine surface, not directly down onto it. If you blow your gas directly down onto the surface of the wine, it'll just rebound up, creating a jet-wash effect. You can avoid this by fitting a "T" onto the end of your hose or pipe so that the gas is blown (gently . . .) parallel to the surface of the wine, which will again help avoid that turbulence.
- Use the largest-sized hose possible.
- Many wineries use a "bell" type device that fits over the end of the hose or a type of cone fitting that allows the gas to exit in a controlled, non-turbulent manner rather than a small hissing stream, which would just get mixed in with the air.
- Use the "flame test" to test for the presence of a gas blanket: Using a long-stemmed lighter or BBQ match, lower the flame down into your carboy, keg, or barrel until it's snuffed out. That'll allow you to see where the oxygen starts to be excluded. It's imperfect but, absent an oxygen meter, is a pretty good way to approximate it.

If you're gassing a 750 mL bottle, then a two-second slow pulse is probably enough. The bigger the containers get, as you might imagine, the more gas you need to introduce to create an effective layer on the surface of the wine. Sadly, the blankets don't last that long. I gas headspaces at least twice a month in my winemaking.

There are always some safety concerns to take into account when using inert gases. Never use them in confined spaces. The very things that make it great for winemaking (odorless, tasteless, non-coloring) make it a potential hazard. Always have a high degree of ventilation in your work area and when in doubt, get out.

If you are going to "purge" a container (i.e., fill it up with gas before filling it with wine) always make sure you've got a vent — you don't want to blow up a container in the name of preventing wine spoilage!

Also be aware that using gas for blanketing is never as effective as a completely full carboy, tank, or barrel; there will always be some level of mixing between inert gases and air because while yes, they're heavier, they're not going to create a 100% "seal." Keeping your vessels fully topped up is really the only way to make sure the wine isn't getting unnecessarily oxidized or that air-loving spoilage microbes won't get in and gain a foothold.

**Response by Alison Crowe.**







## Underground Cellar Abruptly Goes Under

The San Francisco-based tech company that stored customer's wine purchases in what they called a CloudCellar for free then shipped them to the customer whenever they wanted, closed its doors in April, announcing that it had shut down for all future ordering and shipping, seemingly leaving customers without access to wines they had purchased. The sudden closure also apparently left winery suppliers with unpaid bills.

## Reference Library

Here is a list of hobby winemaking manuals and other materials in the Secretary's file. They are available for downloading by e-mail or via an internet transfer service. Some are downloadable from the source such as Scott Lab. All are in PDF format, e-mail Ken Stinger at [kbstinger@frontier.com](mailto:kbstinger@frontier.com)

- Scott Lab 2023 Winemaking Handbook – 18.4MB – 140 pages
- Scott Lab 2022 - 2023 Cider Handbook – 2.1 MB – 73 pages
- Scott Lab 2018-2019 Sparkling Handbook – 8 MB – 58 pages
- Scott Lab 2022 Craft Distilling Handbook – 5.2 MB – 26 pages
- Anchor 2021 – 2022 Enology Harvest Guide 15.7 MB - 16 pages
- A Guide to Fining Wine, WA State University - 314 KB - 10 pages
- Barrel Care Procedures - 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 – 13.5 MB, 10 calculators
- Wine flavors, faults, and taints - 88 KB, 11 pages

(updated 6-28-2023)

**1895C**

### The Sleeping Beauty Yeast

In June 2008, on the beautiful shores of Lake Zurich, Swiss winemakers got together to taste wines made from the almost extinct white cultivar Räschling. The oldest of these wines dated back to the 1895 vintage! During the tasting, a prominent microbiologist, Professor Gafner, from the Agroscope-Changins Wädenswil research station was present. His curious nature led him to examine the sediment in some of the oldest bottles. Imagine the excitement when he discovered that the sediment present in a bottle from 1895 was actually *Saccharomyces* yeast in its dormant form! Thus, the sleeping beauty yeast was born or rather awakened.

**Editor: I would really like to have enough of that to risk a quarter barrel of Cabernet Sauvignon. Then design a label around it.**

# Portland Winemakers Club

## Leadership Team – 2023

President: **Bob Hatt**

[bobhatt2000@yahoo.com](mailto:bobhatt2000@yahoo.com)

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

Treasurer: **Barb Thomson / Jim Ourada**

[bt.grapevine@frontier.com](mailto:bt.grapevine@frontier.com)  
[jmourada57@gmail.com](mailto:jmourada57@gmail.com)

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

Secretary: **Ken Stinger**

[kbstinger@frontier.com](mailto:kbstinger@frontier.com)

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

Chair of Education / Speakers: **Rob Marr**

[mdbmarr@live.com](mailto:mdbmarr@live.com)

- Arrange for speakers & educational content for our meetings

Chair for Tastings: **Brian Bowles / Jolie Bowles**

[bowles97229@gmail.com](mailto:bowles97229@gmail.com)  
[jolie97229@yahoo.com](mailto:jolie97229@yahoo.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: **Al Glasby / Bob Thoenen**

[alglasby@gmail.com](mailto:alglasby@gmail.com)

[bobthoenen@yahoo.com](mailto:bobthoenen@yahoo.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: **Rob Marr**

[mdbmarr@live.com](mailto:mdbmarr@live.com)

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

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

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[brown.marilynjean@gmail.com](mailto:brown.marilynjean@gmail.com)

- Gala / Picnic/parties

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<http://portlandwinemakersclub.com/>