



Portland Winemakers Club

June 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

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 13th, 2023

Elections, Planning for Next Year

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



Our Leader

We had a chance to go to Livermore CA over Memorial Day weekend. If you get a chance it might be worth the stop. There are 40+ wineries in the area, mostly within a few minutes of each other. Mostly all good, big reds. Lots of Cab Sauvignon, Merlot, and some other interesting varietals, we even found a Tanat. Whites were mostly Chardonnay and Pinot Grigio. Apparently, Concannon vineyards are the source for 30% of the Cab vines in California. If you want some recommendations come to the meetings and talk to me. FYI, most of the tasting flights were \$20. I am looking forward to the Whites/Rose tasting this month. Summer is upon us and the wine wines are looking pretty appealing in the warm weather.

See you at the meeting. Bob

Drink Responsibly ↩
↪ *Drive Responsibly*

Up-coming events / Save the date

The next PWC meeting is scheduled for Wednesday, June 21st in the basement of the Aloha Grange starting at 7:00 pm. After a short business meeting, We will conduct a blind tasting & judging of member-produced all whites, rose' & sparkling. Please bring two (2) bottles of each wine to be tasted. **Everyone will need to bring two glasses to this meeting.**

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.*

May Meeting Notes

Members present: 15

- The topics for the June & August meetings will be swapped. June will be our tasting of All White wines and August will be a speaker.
 - Grape purchase requests are due to Al Glasby by June 1st. The hard cut-off date for requests is Labor Day, September 4th.
 - Al Glasby and Bob Thoenen will continue to seek out new grape vendors.
- As of May 13, We have orders in the buy sheet for 4,880 lbs of grapes (50% of last year's buy) and 32 gallons of juice (20% of last year's). 9 individuals have placed orders vs. 23 people in 2022

- Brian & Jolie Bowles poured the member-produced Bordeaux wine tasting. The results, in pouring order, are in the table below.

2023 PWC - Red Bordeaux								
Name	Year	Gold	Silver	Bronze	None	Total Score	Medal Score	Medal
Mark Hernandez	2018 Merlot	1	10	4	0	27	1.80	Silver
Paul Rogers/Jim Ourada	2020 Petit Verdot	2	8	5	0	27	1.80	Silver
Mark Hernandez	2020 Merlot	6	6	3	0	33	2.20	Silver
Bill Brown	2020 Merlot	2	7	6	0	26	1.73	Silver
Bob Hatt	2015 Cabernet Sauvignon	9	3	3	0	36	2.40	Silver
Barb Thomson	2018 Cab Sauv - Cab Franc	5	7	3	0	32	2.13	Silver
Mark Hernandez	2019 Cab Sauv Blend	0	1	12	2	14	0.93	Bronze
Brian & Jolie Bowles	2019 Cab Sauv - Malbec - Franc	7	7	0	1	35	2.33	Silver
Eric M	Carmenere -Petit Verdot	7	8	0	0	37	2.47	Silver
Ken & Barb Stinger	2019 Merlot	0	7	8	0	22	1.47	Bronze
Brian & Jolie Bowles	2019 Cab Sauv - Merlot - Franc	1	10	3	1	26	1.73	Silver

- The Winemaker Magazine International Amateur Competition just released its medal winner list. This is a very large contest with 1718 entries. About half won medals. A few PWC members entered but we came away with only 2 medals. Bob Hatt won Bronze with his 2019 Red Rhone blend & Ken & Barb Stinger also won Bronze on their 2020 Merlot.



- Please visit the PWC website: 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.

Second Press Runs to Get More from Your Grapes

Written by Thomas J. Miller

As home winemakers, there's nothing like adding a new trick to our repertoire. Anything that makes our wine a little better is definitely a good thing. For those reasons, you should explore the trick of making "second run" wines. This is the art of drawing as much color and flavor from the grape skins as possible, even after the press is over.

Don't let the elusive name "second run," or any negative things you may have heard about it, scare you away. This is legitimate winemaking. Second runs have been used around the world throughout the history of winemaking.

There's nothing mysterious about the second run. It starts with the initial press, during which you gather the best fermentable juice from your fruit. You get as much as you can, eventually calling it quits and (hopefully) congratulating yourself on a solid yield. But there's plenty of juice, color, and flavor still trapped in those skins. How do you get it?

A "second run" is the answer. You do this by making some additions to your must before a second press. Or, for the purist, there is another technique that makes a second press unnecessary.

Making "second runs" is something you can do every time you put together a batch. This works for red or white wines, with high success rates for almost any style. There is, however, enough downside potential to scare many winemakers away. Be aware that squeezing your must for every ounce of flavor and color means you will extract everything from your grapes. In other words, you will get both the good and the bad, including extra tannins. And the "second run" juice is guaranteed to be of poorer quality than the first. So why bother?

For some home winemakers, the answer involves economics. Grapes come at a premium; we all know that. Getting 100 pounds of grapes shipped directly to your door from California might cost \$150 or more. Whether you pick them yourself or buy them from your favorite distributor, you'll want to squeeze every drop out of that hard-sought fruit.

But mastering the second press will also make you a better winemaker. You'll learn to increase production without sacrificing quality. It'll also teach you more about managing different runs of juice, blending, and about fine-tuning the taste of your post-fermentation wine.

How to Make a "Second Run" Wine

We start with your regular collection of grapes, red or white, and the first press. Everything is done normally, though if you are planning on doing a "second run" now is the time to decide. This will help you determine when to stop the first press.

The best rule of thumb is to quit the first press when the juice starts to taste tannic (dry and slightly bitter). Test an occasional sample of the juice as you press, look for subtle changes in quality, and stop before you overwhelm your batch of "first run" juice with bitterness and other displeasing flavors. With this method, your yield might seem somewhat low, but you will retain your juice's integrity. You will also save the less desirable juice for the "second run."

To conduct the “second run” you will need sugar, water, yeast energizer (nutrient high in nitrogen, potassium, and phosphorous), and tartaric acid. These will be added to the freshly crushed grapes after the first run. As a general guideline, I add the following for every two gallons of juice I extracted during the first pressing:

- 1 gallon (3.8 L) of cold water
- 2 pounds (0.91 kg) of regular table sugar (white)
- 2 teaspoons of yeast energizer
- 2 teaspoons of tartaric acid

The water aids in extracting extra flavor and color from the pomace (grape pulp), and the sugar gives the yeast some additional “food” to gobble up during fermentation. The yeast energizer will give the little critters the initial boost to get up and running. The tartaric acid improves flavor and crispness in the finished wine.

Once you add these ingredients, the “second run” follows the same procedure as a regular first run. Simply press the grapes, collecting your juice in any container suitable for fermentation.

Note, however, that the quality of this juice will differ greatly from the first run. You certainly can blend this with your first-run juice, but the best suggestion is to collect this juice separately and ferment it separately (following all the standard operating procedures). Once fermentation is completed, sample the wine. If the flavor is satisfactory, feel free to blend it with your main batch. And whether you blend or not, expect the “second run” batch to be very light-bodied. If you age and bottle it separately, it should be ready to drink in a matter of weeks.

It’s important to note that you should not need to add yeast to your “second run.” The pomace possesses enough yeast to spark fermentation, so letting this batch go “au naturel” is a good way to test the power — and flavor — of natural yeast.

The Grape Juice Option

Your options for “second run” winemaking don’t end there. While the above method may be the cheapest, it isn’t necessarily the easiest. Nor will it produce the best wine. Instead, consider purchasing fresh grape juice — something that you would consider fermenting for wine anyway — that fits the style you are making. A good Burgundy juice works well for red wine, for example. Use this juice in place of the above sugar-water mixture. Just add it to the pomace after the first press, and then proceed to press your grapes for the second time.

The juice will contain plenty of fermentable sugars, so there is no need to add more. It also possesses the necessary liquidity to extract more flavor and color from your grapes. A little tartaric acid and yeast would not hurt, of course, and should be added in the amount noted above.

While this method will give you a wine with more flavor and structure to withstand aging, you should note that grape juice will hike your price tag. For this reason, I suggest starting with the sugar-water mixture to perfect the “second run” technique. After that, move up to grape juice.

If you insist on using grape juice, another (and likely the best) “second run” technique is to add the juice to your first run — before the initial pressing — and then proceed

without worrying about a second press. Here's how it works:

Estimate the amount of first-run juice you will yield, figuring you will extract about 2 gallons per case (25 to 27 lbs.) of grapes. Then buy enough grape juice to equal half that total amount. For example, if you expect to yield eight gallons of juice, buy another four gallons of juice.

Then, just add the juice straight to your crush before you even start to press. Proceed with the first run as usual. You will find that using this method gives you first-run quality juice without either the hassle of pressing twice or the disappointment of poor-quality wine. Though undeniably more expensive than using sugar and water, you end up increasing the yield on your grapes and with more bottles of tasty wine.



Prepping Wine For Competition

Written by Dave Green

Generally there are three reasons we enter our wines into a competition. The first is for confirmation that the wine being produced in your winery is good quality and to obtain feedback to see if there are ways to continue to improve them. The second reason is to try to troubleshoot some character flaw in a wine that you can't route out, whether it's from a specific batch of wine or a recurring character. A third reason is to compete for medals and recognition against fellow hobbyists to see where your skills stack up. No matter what your reason for entering a specific wine in the next local, national, or international competition may be, there are a few things we should all adhere to when getting ready to send our wines to a competition.

Pre-Bottling

There is not much here that is outside your standard sound winemaking practices. A proper aging period is advisable, tasting to track the progress of the wine. During aging, both a heat and cold stabilization process should be included. Since your wine may see extreme temperatures out of your control, it's best to mitigate these problems.

Regularly topping up the vessel while maintaining sulfite levels will give you the best chance of producing a clean wine. Oxidized wine is one of the most common flaws seen in amateur wine competitions and can be best avoided by topping up and keeping up on metabisulfite additions. Use your phone or computer to set monthly, or even bi-weekly, reminders.



Finally, be sure the wine sees an appropriate fining and/or filtration, or even a de-gassing, especially if you would like to enter a younger wine in a competition. Appearance is the first thing judges note when a wine is presented.

Bottling

When it comes to bottling, there are a few keys to getting it right. First off, you should not be doing anything to the wine on bottling day other than transferring into the bottle and sealing it up. Any final additions, blends, or other adjustments to the wine should have been done at least a week before bottling. (A final sulfite addition may be the only exception to this rule, but even with sulfite, it should be done at least two days before bottling.) You want to make sure the wine has time to integrate any of these changes with proper time to settle precipitates that may form.

Make sure your bottles are spotlessly clean; bio-films can easily be removed with the proper cleaning solution such as One-Step. If using corks, double-check to make sure that they are the appropriate size for the bottles and that they are not dried out if using natural corks. If you are shipping wines for competition, the bottle(s) will be out of your hands for a time. Making sure the closure is properly sealing the wine in and keeping oxygen out can assure you a cleaner assessment of your wine.

Entering Your Wine

So, you've got a wine that you want to be evaluated. Resist the urge to send any wines that have just been bottled. Bottle shock is a real phenomenon and wine should not be evaluated for at least 30 days post-bottling day. Also, if you added too much sulfite near the bottling of red wine, it can have a bleaching effect. This is reversible, so giving the wine proper time in the bottle is important. White and rosé wines may be ready within a few months post-bottling, but you should probably wait upward of a year post-bottling to enter most red wines into a competition.

Selecting the correct category is fundamental to getting an appropriate assessment of your wine. Having now worked as part of the team at the WineMaker International Amateur Wine Competition for 14 years, it still surprises me how many times wines will be entered into the wrong category. Make sure you have an understanding of the various categories, the varieties in your wines' origins, and blending requirements; all with an eye towards the category's key expectations. If you are entering a wine in the Merlot category, expectations are that it is a red wine with at least 75% of the grape blend being Merlot. Blush/rosé wines have their own categories and should not be entered to be judged against their red counterparts.

Wine Shipping

One positive about entering wines in a local competition is that you avoid the cost of shipping. But to enter your wines in larger national or international competitions, this cost is often unavoidable. The first order of business when it comes to shipping wines is the packaging. Since the cost of shipping has gone up as high as it has in recent years, we highly recommend you don't skimp on your packaging material. Purchasing packaging specifically for shipping wine will spare you the worry of, "Will my wines make it safely?"

Finally, make sure all your paperwork is filled out cleanly and both it and the registration payments are easily visible to the person unpacking your wines. Each wine bottle should be properly marked to make it clear to those who process the wines.

A Post-It® flag left hanging on the side of a bottle is probably not a smart idea. Also, this task should not be done after opening your second bottle of wine for the night. While this step may not be rocket science, you're much more apt to miss key details with a foggy mind.

We wish you the best if you plan to enter a wine competition!



Jake Lorenzo

EVERY NOW AND THEN, Jake Lorenzo says something memorable, but it often gets lost in his storytelling.

We've collected some of his most astute writing.

ON WINE

- * In case of emergency, start with the oldest vintages first.
- * Just two bottles a day, that's all we ask.
- * Cellar rats are tough, farm workers are strong, and wine is magic.
- * Wine can be a new adventure and a comfortable old friend at the same time.
- * A wine cellar is like a private wine shop, and you are the proprietor.
- * Wine is pure sorcery, and its magic can transport us backward or forward in time. It can deliver us to foreign shores or place us by the warm hearth of treasured memories.
- * People who love wine but have never experienced the pleasure of drinking a perfectly aged bottle will never have a complete understanding of what wine is about.
- * In the face of stress, you can't do better than wine. It may not solve your problems, but it will take the edge off.
- * Just as children should leave home to make their way in the world, aged wines need to have their corks pulled so we can gauge their vitality.
- * Every encounter with a bottle of wine is an adventure. It involves making a choice and taking a chance.
- * Sitting at a table with guests eating some delicious food is a communal experience rooted in ancient times that satisfies the soul. A good bottle of wine enhances both the meal and the company.

THE INDUSTRY

- * If you are a longtime winemaker and your back doesn't hurt, then someone else has been making your wine for you.
- The modern wine industry was built upon the lives of people fleeing from jobs they couldn't abide by or leaving jobs they no longer found challenging.
- * When the fine wine business got started in California in the late seventies, most wine consumers didn't even know wine was aged in barrels. Hell, most winemakers didn't know either.
- * Remember when wine was more than a business: it was a way of life that tethered us to nature, tied us to the four seasons, and encouraged hospitality. The magic in wine comes from the dustiest grape picker, the cellar rat's sore back, and enduring the horrible monotony of a clanking bottling line. The real magic comes from hard work on cold concrete floors. The glitz and glamor are a facade. Wine Country has morphed from a place full of farmers and dreamers trying to eke out a living to a playland for the rich and famous catering to their friends while trying to keep out the riff-raff locals. Restaurant mark-ups are so high that when waiters approach the table with

their wine-by-the-glass list, they should have the list in one hand, a gun in the other hand and be wearing a ski mask so you can't recognize them in a line-up.

PERSONAL HABITS

At my house, we serve food so good that you will never forget it, with enough wine to make it hard to remember.

My theory is to drink well, drink often, and drink plenty.

I like drinking wines in order: champagne, whites, reds, and ports. I like drinking wines out of order too. I like drinking verticals, horizontals, and libraries, and I love drinking famous, expensive wines provided someone else is buying.

When I send friends into the wine cellar, I tell them Jake Lorenzo has a huge wine cellar and a daughter who doesn't drink. There is no way we can empty the wine cellar before this detective turns in his investigator's shield. I'd rather drink a bottle too early than never, so pick what you want.

A few weeks without travel and I lose focus, develop tremors, and find myself thinking about exercise, which is never a good thing.

You can't persuade me to eat more food when I am already full, to exercise when I am feeling lazy, or to sing given that I am tone-deaf. On the other hand, since we are both up, you might convince me to open one more bottle.

I no longer need to be the best at anything. I doubt there is "the best" of anything and if there is, it will soon be replaced by something else. It is enough to be in the game, to challenge yourself, to strive for quality, and to seek a personal vision.

My body is simply a house for my soul. It is not run down, but it is well-used. I'm not saving it for anything. If everything goes perfectly, all my systems will cease functioning on the day I decide to move out.

PHILOSOPHY

* Yesterday's joke could be tomorrow's lawsuit.

* One man's art is another man's day job.

* You're entitled to express your opinion, but you are not entitled to express mine.

• Time together and shared experiences are the terroirs in which friendship is rooted.

* Each of us must decide how much science and technology we want in our lives, because the more science and technology we accept, the less magic we have left.

* We are in such a hurry to get where we are going, we no longer enjoy the ride.

* In life, it's about the journey, not where you end up. With travel, it doesn't matter how you get there, it's all about where you get.

* Worrying at weddings makes no sense. All that goes right in a wedding makes for good memories. All that goes wrong makes for good stories. It is win, win.

* No one is indispensable. One way or another, everyone can be replaced, and eventually you will be.

When it comes to cooking during a pandemic, the trick is to use up what you have in enough different ways so that it is gone before you get sick of eating it.

There is always an easier way, but if you want something to taste right, then you must go through all of the steps. When it comes to delicious, there are no shortcuts.

A three-hour lunch is like a holiday, and nothing is better than wine at letting loose the tongue, the sense of humor, and wicked sarcasm.

No other beverage matches with fine food as well offer so much variety to choose from and allow you to imbibe for several hours without getting loaded.



What Could Lead To A Stalled MLF

Q

I have a small vineyard in the Chelan AVA (Washington state) and grow Merlot, Syrah, Malbec, Cabernet Sauvignon, and Cabernet Franc. This harvest season was late and ended prematurely (before full ripening) due to a hard freeze. The grapes other than the Merlot were only borderline ripe. Fermentation progressed nicely in all varieties, but only the Merlot successfully underwent MLF (malolactic fermentation). MLF in the others will not start despite re-inoculation attempts with three different commercial MLF strains (Wyeast 4007, Viniflora CH16, and Enoferm Alpha). Alcohol and pH are between 12.5–13.2% and 3.4–3.6, respectively, in the Syrah, Malbec, and Cabs. This has never been an issue in the past. Help!

A

Malolactic fermentations tend to stall, or not catch on at all, due to these seven most common factors:

- **High alcohol:** Over 14.5% and most strains will go through slowly. Over 15.5% and most strains will completely balk at the prospect. You don't seem to have this problem.
- **Low pH:** Below 3.3 and strains will slow down and struggle. Below 3.2 sometimes won't take off at all. At 3.4–3.6 range, your wines don't seem to have this issue. Bacteria like a higher pH environment and your wines are right in their zone.
- **Cold temperatures:** I like to keep my temperatures for MLF above 60 °F (16 °C) if possible. In colder climes, and especially during the “ML time of year” (late fall and winter) it's tougher and tougher for home vintners to keep our ferments warm as so many of us use garages, basements, and outbuildings for our winemaking. Often our cellars are uninsulated.
- **Old/expired/dead strains:** Since you've tried with three different commercial strains, I doubt this is your problem, but do make sure you are checking expiration dates and that you're buying from a reputable supplier with a high turnover. You want to buy only unopened packets; sometimes a small fermentation supply store will un-bag dehydrated malolactic bacteria and parcel it out into smaller containers for their buyers. This is well-intentioned but ill-advised as the moment the freeze-dried bacteria encounter air, their quality and potency would begin to deteriorate.
- **Choice of strain:** In challenging conditions (low pH, high alcohol, etc.) you need a robust ML strain that's up for the job. Wine-supply companies often sell different kinds so be sure to read the details. Some are bred especially for high alcohol, low pH conditions, or both. If you have any of those challenges be sure to buy accordingly.
- **Not following storage and use instructions:** Once you purchase your ML strain for the year make sure you are following the storage instructions regarding temperature and conditions to the letter. Don't forget — an open packet of ML bacteria cannot be used from one year to the next so please be sure you're buying fresh strains every year. When inoculating your wine, make sure you're also following instructions exactly and that you aren't trying to spread too few bacteria over too much wine. Some of my winemaking buddies try to save money by first inoculating one batch and then trying to spread some of that batch to other lots . . . this can work if all the stars are in alignment (pH, temperature, alcohol, etc.) but is still risky if you have any historical difficulties with getting wines through ML fermentation.

•**Low nutrient base wine:** Believe it or not, ML bacteria need good nutrition just like yeast cells, especially if environmental factors (high alcohol, low pH, or low temperatures) are going to be a factor. I know it sounds like one more thing to buy for an already expensive hobby, but purchasing ML bacteria micronutrients and stirring them into your wine before inoculation can really make a difference between a complete ML fermentation and an incomplete one. Most fermentation supply houses that sell ML bacteria can recommend a product. You only use very small amounts (less than a 1/4 tsp. per 5-gallon/19-L carboy) so a little goes a long way.

Response by Alison Crowe.



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

- Scott Lab 2022 Winemaking Handbook – 6 MB – 135 pages
- Scott Lab 2022 Cider Handbook – 2.1 MB – 75 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



In 1909, Vancouver revealed its first Auto Ambulance. On the day of the test drive, it ran over and killed a wealthy man from Austin, Texas. Ironically, this man was the first person the ambulance picked up.

PICTURE COURTESY OF WINIMEDIA

@HISTORYALLDAY



In 1959, a coffee maker was an optional extra in Volkswagen cars.

Portland Winemakers Club

Leadership Team – 2023

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 / Jim Ourada**

bt.grapevine@frontier.com
jmourada57@gmail.com

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

Secretary: **Ken Stinger**

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

- Arrange for speakers & educational content for our meetings

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

bowles97229@gmail.com
jolie97229@yahoo.com

- Conduct club tastings
- Review and improve club tasting procedures

Chair of Winery / Vineyard Tours: **Andy Mocny.**

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
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

- 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**

mindybush@hotmail.com
brown.marilynjean@gmail.com

- Gala / Picnic/parties

Web Design Editor: **Barb Thomson**

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<http://portlandwinemakersclub.com/>