

Portland
Winemakers
Club



Portland Winemakers Club

March 2019

“Bill’s Meanderings”

Scheduled Meetings

January 15, 2020 Crush
Talk / Planning

January 18, 2020
Annual Gala – At Parrett
Mountain Cellars

February 19, 2020
Bordeaux Tasting

March 20, 2019
Speaker:

April 17, 2019
Barrel / Carboy Sample
Tasting.

May 15, 2019
Speaker:

June, 19, 2019
Best practices; member
demonstrations of tips &
tricks

July 13 2019
Annual Picnic

July 27 2019
Tour

August 21, 2019
All Whites Tasting

August 24, 2019
Tour

September 18, 2019
Other Reds Tasting

October 16, 2019
Pinot Noir Tasting

November 2019
No Meeting

December 4, 2019
Planning, Tours, Speakers,
Events, Elections



Beautiful weekend got us out to working in the gardens and even first mowing of the lawn. The signs of spring are starting with crocus and daffodil bloom and getting Rose bottled. Our Pinot Rose went through it's two month cold fermentation without a problem but after 3 months the Cab Franc was still sitting with about 2% sugar. Using the Scott Labs Fermentation Handbook protocol for restarting slow or stopped fermentations with low brix I was able to get it going again to finish. Years ago when I first started thinking about making wine a local old time winemaker told me to keep it simple, use good grapes, keep things sanitary, and follow the recipe.

The photo this month is of me receiving my wine allotment of a 2010 Grampians Shiraz at a vintage motorcycle rally Marilyn and I went to in Australia in November. Maybe if I can remember to get it done I'll write a note on our tours of Australia's wine regions of McLaren Vale and the Barossa Valley outside of Adelaide.

At least the war on the
middle class is going well.



Drink Responsibly.
Drive Responsibly.

Wine #	Name	Varietal	Gold	Silver	Bronze	Total Score	Medal Score	Medal	Rank
1	Phil Bard	2015 Cab. Franc	11	8		49	2.58	Gold	1
2	Paul Boyecko	2016 Cab. Franc	1	11	7	32	1.68	Silver	6
3	Stinger Family	2017 Petit Verdot	1	12	6	33	1.74	Silver	5
4	Brown Family	2015 Merlot		1	32	19	1	Bronze	7
5	Hoffard/Hooson	2015 Merlot		7	12	26	1.37	Bronze	6
6	Hoffard/Hooson	2017 Bordeaux Blend	11	8		49	2.58	Gold	1
7	Brian Bowles	Cab. Sauvignon	1	18		39	2.05	Silver	3



Vine from Kiona vineyards in Walla Walla.
Tag says "R.I.P. Born 1975, Died 2012,
Due to Tractor Blight"

2019 WineMaker International Amateur WINE COMPETITION

ENTER YOUR **BEST HOMEMADE WINES**
IN THE WORLD'S LARGEST COMPETITION
FOR HOBBY WINEMAKERS!

PREPARE YOUR ENTRIES NOW!
ENTRY DEADLINE: MARCH 15, 2019



Enter your wines and compete for gold, silver and bronze medals in 50 categories awarded by a panel of experienced wine judges. You can gain international recognition for your winemaking skills and get valuable feedback on your wines from the competition's judging panel.

Entry Deadline: March 15, 2019

5515 Main Street • Manchester Center, VT 05255
ph: (802) 362-3981 ext. 106 • fax: (802) 362-2377
email: competition@winemakermag.com

You can also enter online at: www.winemakercompetition.com

Some pictures taken at our annual Gala held at Parrett Mountain Winery back in January. Thanks to Paul Boyechko

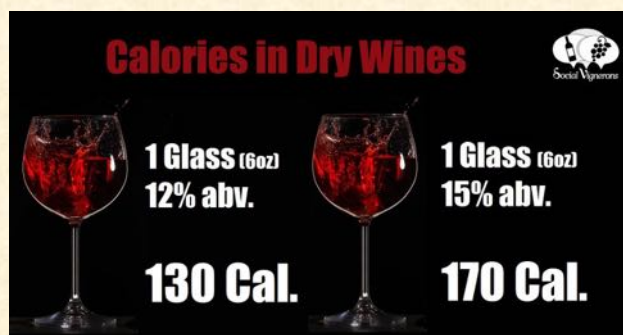




Calories in Wine The Rule of Thumb

For Dry Wines

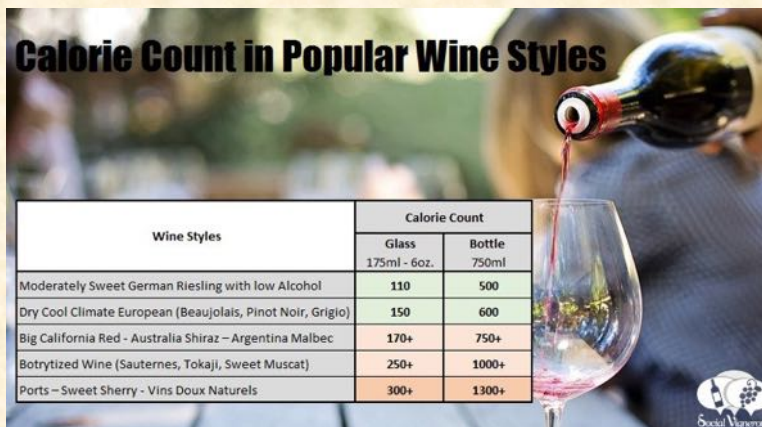
A standard glass of dry wine (6oz or 175ml) with relatively low alcohol (at 12%) contains about 130 Calories. A standard glass of dry wine (6oz or 175ml) with high alcohol (at 15%) contains about 170 Calories.



For Sweet Wines

Sweet wines however, will be closer to 200 calories per glass.

Fortified wines such as sherries, ports, or other *vin doux naturels* (like Banyuls) not only often have a lot of residual sugars (they're sweet!), but also have seen alcohol added to them during the winemaking process to increase their percentage of alcohol per volume. This results in high calorie content that can be greater than 300 calories per glass.

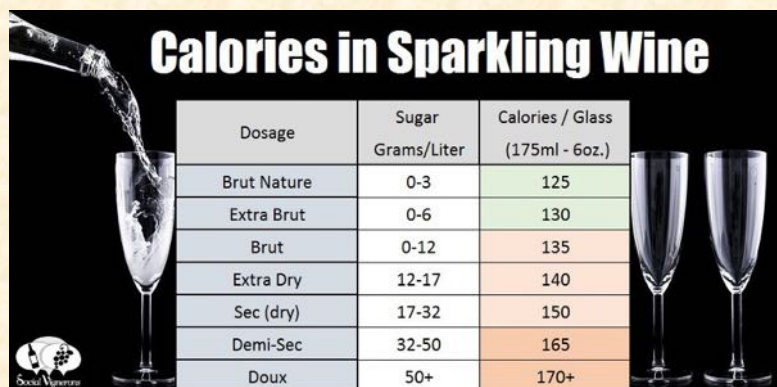


Calories in Champagne & Sparkling Wine

Most French Champagne and other sparkling wines have some sugar added to them before release. This helps mellowing their natural acidity to the palate. Sugar addition is an operation called *dosage* (from French, adding a 'dose' of sugar).

The addition of sugar varies in quantity, from no-added sugar (aka Brut Nature, Non-Dosé or Brut Zéro) to a-lot-of-added-sugar called Doux (French for Sweet).

Careful here, as misleading as it may be, Extra-Dry means 'rather sweet', while *Sec* (French for 'Dry') means "clearly there is a lot of sugar in this bubbly".



However, alcohol levels in sparkling wines tend to be lower than in other types of wines as acidity needs to be higher. So the grapes are picked less ripe, with less sugar, resulting in wines with lesser alcohol levels.

French Champagnes for example, cannot, by law, contain an alcohol level greater than 13% abv.

Exceptions exist however, with sparkling wines produced in warmer climates, more commonly in the 'New World' where bubbly can have alcohol levels higher than 13.5% with decent amounts of sugars as well.



Chablis Wine Guide

Chablis ("Shah-blee") is a Chardonnay making wine region in the northwest corner of Burgundy, France. Unlike other Chardonnay wines, Chablis rarely uses oak aging, resulting in a very different style and taste profile. It's because of Chablis' renown, that the unoaked Chardonnay style is popular worldwide.

What Does Chablis Taste Like?

Wines from Chablis are frequently described as having citrus and white flower aromas with dry, lean, light-bodied flavors of citrus, pear, minerality and salinity. Chablis rarely displays flavors of butter – an indication of oak-aging. In fact, one of the most desirable traits in quality Chablis is a long, tingly finish of high acidity and flint-like minerality. Much of the lean and elegant taste of Chardonnay from Chablis is attributed to the qualities of the

soil, climate, and traditions of the region. Knowing the peculiarities of this area (and there are a few) will help you find better Chablis wine. *The regional characteristics of Chablis are definitely represented in the wines. It's a great wine to try to understand minerality in French wines.*

Chablis Food Pairing

Chablis was once the go-to choice for a dry white wine for cooking and can still serve this purpose well.

The best food pairings take advantage of the wine's natural high acidity to act as a palate cleanser and works well with delicately creamy sauces. Due to the lighter, more delicate taste profile of Chardonnay you'll want to stick to lighter meats and fishes as your base ingredient including chicken, quail, trout, bass, halibut, cod, clams or scallops. The high acidity and salinity in Chablis also means it will do well alongside raw fish and sushi. In terms of spice profiles, lean towards fresh herbs, white pepper, and low overall spiciness

The Chablis Climate

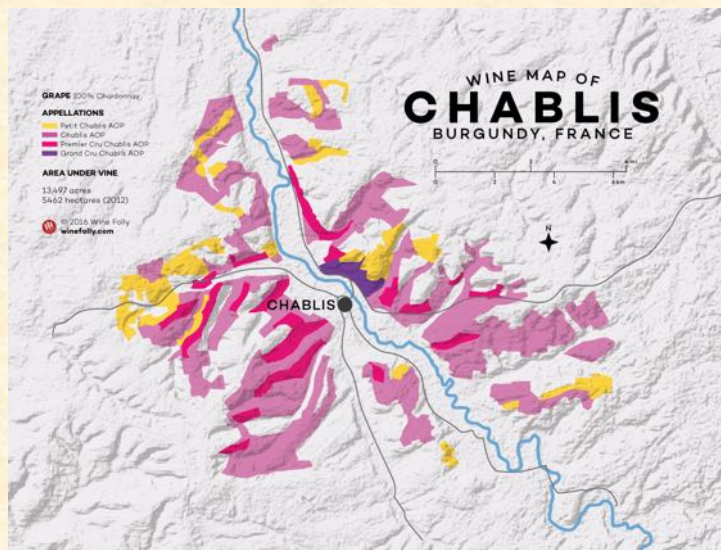
The region of Chablis is what they call *semi-continental* which means growing high quality grapes is very challenging. Chablis does have idyllic hot summers, but poor weather in the spring or fall is what wreaks havoc on a vintage. This is very common in Chablis. For example, spring frosts may kill the vines, and rain in the fall will stop grapes from fully ripening. Fortunately, (and oddly enough) we can thank climate change for giving Chablis a running streak of highly delicious vintages. So, if you're on the look out for your next bottle, now is the time.



Chablis is 100% Chardonnay made in a lean style with minerality unlike any other



The best Chablis vineyards have chalky light-colored clay marl soils from the Kimmeridgian age in the late Jurassic period. The soils were once an ancient sea bed covered in shells



Chablis Overview

Wine: 100% Chardonnay

Size in Acres/Hectares: 100% Chardonnay

Size: 13,497 acres / 5462 hectares (2012)

Appellations:

Petit Chablis AOP

Chablis AOP

Premier Cru Chablis AOP (40 climats or “named plots”)

Grand Crus Chablis AOP (7 climats)

Serving Temperature: 42–50 °F (5–10 °C)

Aging: 2–6 years (top tier wines will age 10+ years)

Expect to Spend: \$20+ will get you great quality Chablis

To really find great wines from Chablis, it’s useful to understand how French wines are classified. The Chablis region also has a specific set of rules. To sum up, the more focused the regional designation (appellation), the higher the quality.

One useful tip to know about Chablis is that Grand Cru designation (the top tier Chablis classification) are commonly aged or fermented in oak. This winemaking procedure creates a totally different flavor profile from the other designations (it also can be found in some Premier Cru wines). So, don’t be surprised if your fine Chablis has just a touch of oxidation from aging in neutral oak.

Petit Chablis AOP

The outer areas around the town of Chablis are part of the Petit Chablis appellation. Because of the variable landscape (slopes, valleys and or north-facing vineyards) Petit Chablis wines tend to have higher acidity and more tart, citrus-like flavors. The wines are best enjoyed cold and within a year or two of release to champion the refreshing dry taste.

Expect to spend: \$15



Chablis AOP

Closer in towards the village of Chablis is the main Chablis appellation. The majority of the wines we see available are basic Chablis, and they can be quite good. Flavors deliver citrus, pear, and more exaggerated mineral notes, a taste that is thought to be derived from the more prevalent chalky-white limestone soils (aka Kimmeridgian soils).

Expect to spend: \$20



Premier (1er) Cru Chablis AOP

Better positioning towards the sun and higher presence of limestone marl soil are the requisites of Chablis premier cru vineyards. Wines have slightly richer fruit profiles with starfruit and lemon flavors along with stronger distinct flinty minerality. Only 15% (780 ha) of Chablis vineyards have premier cru status of which there are a total of 70 lieudits (named vineyard plots). Of the 70 lieudits, there are 40 officially recognized climats (official named vineyard plot) that may appear on Chablis wine labels. As much as this can be overwhelming to know, only about 20 of the climats are actually used. A few well-known examples of 1er cru climats include, Montée de Tonnerre, Mont de Milieu, Vaillons, and Fourchaume.



Expect to spend: \$25

Grand Cru Chablis

There is just one slope (~257 acres/~104 hectares) with 7 *climats* (i.e. officially designated vineyard plots). The grand cru vineyards are located across the Serein River from the village of Chablis. The vineyards have southern exposure, ideal for ripening Chardonnay, and the slope has clay marl soils (the same vein of Kimmeridgian soil as the Cliffs of Dover). Grand cru Chablis vary widely in taste, depending on the *climat* and winemaking technique. Some producers opt to oak age Chablis, which adds a savory unctuousness to Chablis that can be both oily and smoky. The fruit in the Grand Cru wines range from intense orange-rind, apricot and passion fruit to more savory aged flavors of bruised apple and peanut shell. Again, the taste of a Grand Cru Chablis is highly dependent on the producer, so look into tasting notes carefully to find what you want.



Expect to spend: \$60



Discovering the Origin of Zinfandel

The pursuit of ancient vine material provides an avenue for cultural and technological exchange in wine—from Croatia to California

For decades, the origin of Zinfandel, the black-skinned grape that produces full-bodied, jammy red wines and several styles of rosé, was a mystery. Now painstaking work by wine researchers in Croatia and the United States have culminated in a landmark

cuvée, to be released later this year, from grapes grown at Ridge Vineyards' Lytton Springs property in Sonoma, California. For the past five years, Ridge has successfully grown an acre of Crljenak Kaštelanski, and an acre each of two other Pribidrag cuttings ("Pribidrag" is local variant name.). These three clones, discovered in Croatia's Dalmatia region, were the key to pinpointing Zinfandel's ancestral home.



"These [grapes] are what we lovingly call Croatian Zinfandel," says David Gates Jr., gesturing toward rows of vines at Ridge's hallowed Monte Bello estate in Santa Cruz, where the company has planted more Crljenak Kaštelanski and Pribidrag. Gates is Ridge's senior vice president of vineyard operations, and he took a keen interest in the Zinquest saga, as he calls it. It's an exciting time for Ridge: The Croatian Zinfandel cuvée from Lytton Springs, a blend all three clones, will mark the first time wine from these ancient grapes has been made in the U.S.

Vitis Archaeology

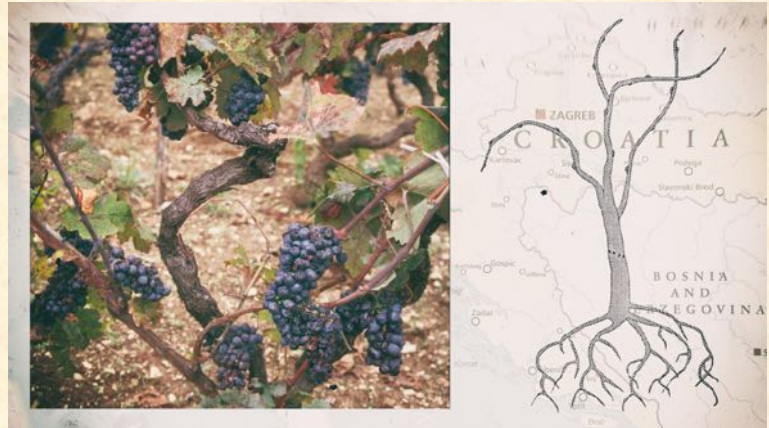
Finding these old vines wasn't easy—it took years of work by scientists at the University of Zagreb in Croatia and by Carole Meredith, Ph.D., a professor emerita at the Department of Viticulture and Enology at the University of California at Davis. For Meredith, the search for Zinfandel's origins began in the 1990s. The Zinfandel vine's appearance made it clear to wine researchers that it was originally a European grape, but there were no records of the word *Zinfandel* being used in Europe.

By comparing DNA profiles and historical records of different wine types, Meredith's research team determined by the mid-1990s that Zinfandel had most likely originated in Croatia. In 1997, Meredith received an email from two professors at the University of Zagreb: Ivan Pejić, who specialized in the university's Department of Plant Breeding, Genetics, and Biometrics, and his colleague Edi Maletić, who taught in the Department of Viticulture and Enology. Pejić and Maletić asked if she would be interested in working with them on a project funded by the Croatian government to investigate the country's traditional grapes.

"There was concern," says Meredith, "that [Croatia] might lose its viticultural heritage because economic globalization forces were pressuring Croatian growers to replace their traditional, and [to some] unpronounceable, varieties with international grapes like Merlot and Chardonnay. I told [them] I'd be happy to help because that would further my own interest in finding Zinfandel. Maybe one of those traditional Croatian varieties would turn out to be Zinfandel."

And that's exactly what happened. An ancestral grape, called Crljenak Kaštelanski, was found by chance in 2001 in the cliffside vineyards of Kaštela, a Dalmatian town just northwest of Split. It was plot-planted by grower Ivica Radunić's father some 40 years earlier. The bud wood originated from a vineyard that his grandfather planted before that. The grape's name, which means "black grape of Kaštela," appeared to be a later-referenced localized identity.

After the chance Zinfandel find, a second safari headed out in 2002. This time the intention was to seek more clues about Zinfandel's origin. The team stumbled on a grape that



also looked like Zinfandel in a vineyard in Omiš, only there, it was called Pribidrag, a name remarkably close to Tribidrag, which is found in 15th-century literature. Says Gates, "They found evidence that Tribidrag was a favored court wine when Venice ruled the Mediterranean."

There was also etymological evidence. The Italian name for Zinfandel—Primitivo—is derived from the Latin for "the first to ripen," which is quite close to Tribidrag's Greek translation as "early ripening." Ultimately, Meredith, working with Foundation Plant Services (FPS) at U.C. Davis, found that Pribidrag was a DNA match for Zinfandel. The researchers decided to refer to the grape by its most ancient name: Tribidrag.

A Vine's Journey

Once the ancient vines had been found, researchers—and winemakers—in the U.S. wanted to get their hands on them. "There's a lot of perceived value in European grape plant material," says Deborah Golino, the faculty director of FPS, alluding to vignerons' desire for famous heirloom clones. In addition, the more genetic variation there is in a wine varietal, the better—genetic diversity helps plant populations stay resilient in the face of diseases or changes in climate.

"Most diversity from the species is at the area of origin," Golino says. "Further away, you get a narrower genetic diversity. And if most [Zinfandel] from California came from plant material [that was] passed around, there hasn't been time for genetic change."

Once the Crljenak Kaštelanski and Pribidrag cuttings made it to the U.S., they—like all imported cuttings—went into quarantine at FPS. This step is necessary, because while some romance surrounds the idea of the [suitcase smuggle](#)—wherein cuttings are brought into the U.S. in luggage, without proper quarantining—it's illegal to bring new plant material into the U.S. this way.

Suitcase smuggling is also ethically questionable. "If it's your [European] village's clone, it's treated kind of like an intellectual property," Golino says, which may add to the subversive mystique of smuggling in vines. But in Golino's experience, "These [smuggled] vines don't take well and usually end up being replanted." In any event, FPS touches nearly every new and legally imported vine.

After researchers at FPS found multiple diseases on the Crljenak Kaštelanski and Pribidrag cuttings, the samples underwent [shoot tip therapy](#), in which scientists peel away the exterior of the plant tip under sterile conditions. They

then remove a minuscule shoot tip, which is only around 0.5 millimeter in diameter. This fragment of the vine has all of the genetic material in it but “for reasons not understood,” Golino says, “you get rid of viruses most of the time.”

FPS uses this pathogen-free material to regenerate clean plants. The process takes between six to eight months. From there, researchers establish the vines in the foundation’s vineyards. Ultimately, nurseries purchase plants from FPS and then sell them to growers. This is the path through which Gates acquired the Croatian Zinfandel cuttings at Ridge.

The Gain on Return: Tribidrag Goes Home

In 2013 the first virus-free Tribidrag selections were repatriated from FPS to Croatia, where winemakers can now plant clean, virus-free material. It’s this returned bud wood that has anchored many new plantings. “It was great to see the clean plant material reestablished in Croatia,” Meredith says. “I had never been a part of this kind of [exchange] before. And I don’t know of other examples.”

But it’s still a game of early-stage experimentation. The variety Plavac Mali was long thought to be Zinfandel, and although it turned out to be an cross of Tribidrag and another local variety, Dobričić, it’s still favored for winemaking in Croatia. “If you are a Croat and have been accustomed to these big, tannic, dry beasts, these [Tribidrag clone] Zinfandel vines don’t yield the same character,” says Eric Danch, a sales representative based in San Francisco for the Central Europe–focused importer Blue Danube Wine. That’s because of their thinner skin and consequently lighter red fruit character and overall brighter profile.

Still, Croatians are excited that the popular Zinfandel has been traced back to their country. It’s a point of national pride, and knowing Zinfandel’s origin helps with the marketing of Croatian wines. Croatia is also excited, says Golino, to compare its Zinfandel clones with those of California.

Having participated in the return of Zinfandel to its country of origin, Golino is eagerly awaiting new clones that may be discovered. The joint Croatian and American research has not only broadened FPS’s collection—it’s been a fruitful way to forge a symbiotic relationship among countries through the vine.



Politicians Discussing Global Warming

Portland Winemakers Club

Leadership Team – 2019

President: **Bill Brown** bbgoldieguy@gmail.com

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

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

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

Secretary: **Ken Stinger** kbstinger@frontier.com

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

Chair of Education/Speakers: **Barb Stinger** kbstinger@frontier.com

- Arrange for speakers & educational content for our meetings

Chair for Tastings: **Paul Sowray & Barb Stinger** davids1898@aol.com

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

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

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

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

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

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

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

Chairs for Social Events : **Marilyn Brown & Mindy Bush** brown.marilynjean@gmail.com

* Gala / Picnic / parties

mindybush@hotmail.com

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